

Roasted Spring Lamb



SERVINGS
6-8

PREP TIME
20 MINUTES

COOK TIME
3 HOURS

INGREDIENTS

1 Leg of Lamb - about 8-9 lbs
(whole or boned-in)

3 large cloves garlic

5 tbs mixed fresh herbs: rosemary, parsley,
thyme, oregano

3 tbs olive oil

Salt & pepper to taste

DIRECTIONS

Preheat the oven to 450°

Slice the garlic cloves into four long strips, and with a sharp knife. Make 1" deep slits into the lamb spaced evenly apart. Place a piece of garlic into each.

Chop the herbs and mix with the olive oil and a little salt and pepper. Rub the herb mixture over the outer surface of the lamb. Place in a roaster pan, and cook for 30 minutes.

Reduce the heat to 325° and cook an additional 2 to 2 1/2 hours (or between 20 to 30 minutes a pound depending on desired doneness.)

Remove the lamb from the oven, and tent with aluminum foil and let sit about 20 minutes before carving.

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