

Roast Leg of Lamb with Rosemary

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- 1/4 cup honey**
- 2 tbsp prepared Dijon-style mustard**
- 2 tbsp chopped fresh rosemary**
- 1 tsp freshly ground black pepper**
- 1 tsp lemon zest**
- 3 cloves garlic, minced**
- 5 lbs whole leg of lamb**
- 1 tsp coarse sea salt**

DIRECTIONS

1. In a small bowl combine honey, mustard, rosemary, ground black pepper, lemon zest and garlic. Mix well and apply to the lamb. Cover and marinate in the refrigerator overnight.
2. Preheat oven to 450° F.
3. Place lamb on a rack in a roasting pan and sprinkle with salt to taste.
4. Bake at 450° F for 20 minutes, then reduce heat to 400° F and roast for 55 to 60 more minutes for medium rare. The internal temperature should be at least 145° F when taken with a meat thermometer. Let the roast rest for about 10 minutes before carving.

Pair this recipe with **Andis Wines 2011 Estate Zinfandel**