Garlic Rosemary Lamb Roast

NIBBLEDISH CONTRIBUTOR

Ingredients

1 Butterflied Boneless Leg of Lamb
Marinade:
2-3 cloves garlic, finely chopped
1/2 t. salt
2 T. Dijon mustard
1 T. Soy Sauce
Copious amount of fresh chopped rosemary
2 T. lemon juice
1/4 cup olive oil (or a little more)

Instructions

Mix all the marinade ingredients together. The texture should be like a thinner, rosemary and garlic filled aoli.

Marinate lamb overnight. I sometimes double the recipe for the marinade if the leg of lamb on the large side. The cooked marinade is great to spoon over the lamb or as a dip for bread.

Broil the leg for 10 min. on each side (place on the top oven rack) on a roasting pan to catch the cooking marinade/juices, spooning reserved marinade when turning and again when broiling is done. Cook at 375 F for 5-10 minutes or until done (rare is, of course, ideal).

Serve with a nice, crusty bread.

This recipe is adapted from Julia Child's, as presented to me by a family friend

(thanks!).

Aside from the marinating, this lamb is incredibly quick, and requires very little work, making it ideal for a dinner party.

The recipe I received called for the marinade to be blended with a food processor, but I never have.