

# Herb-Roasted Bone-In Leg of Lamb















# Instructions

1. Preheat oven to 350°F.
2. In a bowl, combine garlic, rosemary, olive oil, mustard, salt, and pepper to form a paste.
3. Pat lamb dry and rub the herb mixture all over the surface.
4. Place lamb on a rack in a roasting pan.
5. Roast for 1 hour 45 minutes to 2 hours (or until internal temp reaches 130°F for medium-rare).
6. Rest for 15 minutes before slicing. Serve with lemon wedges if desired.

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