

Aromatic Lamb

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As this roast cooks, your kitchen will fill with warm, enticing aromas of elegant dinner fare.

Ingredients:

1 (6-pound) leg of lamb
1 tablespoon honey
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 teaspoon dried oregano
½ teaspoon sea salt
½ teaspoon black pepper
3 pounds Yukon gold potatoes, peeled, chopped

Directions:

- 1) Combine 1 tablespoon oil, honey, rosemary, thyme, oregano, salt, and pepper in a small bowl; whisk well. Brush mixture liberally over lamb to coat, rubbing mixture into meat. Cover and refrigerate 4 to 8 hours.
- 2) Preheat oven to 425°F. Remove lamb from refrigerator; allow to come to room temperature for 30 minutes. Place in a roasting pan.
- 3) Toss potatoes with remaining 1 tablespoon oil. Arrange around lamb in roasting pan.
- 4) Bake until lamb reaches an internal temperature of 140°F, about 60 to 90 minutes. Remove from oven, allow to rest 10 minutes, slice, and serve.