

## Lamb Leg Roast

- Preheat oven at 425 degrees Fahrenheit
- Score the meat by making cuts in the meat (diagonal in one direction and then diagonal in opposite direction to make diamond shapes along top of meat)
- Marinade - 1 TBS Dijon mustard (more if needed)
  - 1 TBS Olive oil
  - 2-3 garlic cloves (minced)
  - 1 TBS Fresh rosemary
  - 1 TBS Fresh Thyme
- Mix ingredients of marinade and then brush on leg roast
- Place meat on rack in a roaster (fat side up) uncovered
- Add beef broth to cover bottom of roaster ( I put those tiny bite sized yellow skinned potatoes in the roaster too, but you could add peppers too or what ever you like) I also added more fresh rosemary and thyme sprigs for more flavor
- Roast meat 16-17 minutes per pound and then remove from oven and let rest for 15 minutes after removing from oven