

Lamb with Mustard and Honey Marinade

Ingredients:

- Lamb Shoulder or Leg
- 3 TBS Dijon Mustard
- 2 TBS Honey
- 2 TSP Dried Thyme
- 1 TSP Fine Salt
- Crunchy Salt, fleur de sel, optional
- Pepper, optional

Instructions:

- Mix together mustard, honey, thyme, and fine salt. Use to coat both sides of lamb. Place in a bowl and cover with plastic wrap and refrigerate overnight.
- Grill, Smoke, or roast to desire doneness.