DC MEATS

From Our Family to Yours

Roasted Leg of Lamb

Ingredients

Units: US

2 lbs	lamb
	olive oil
1 cup	chopped fresh parsley
1 teaspoon	fresh rosemary
1 teaspoon	fresh thyme
1 pinch	salt
1 pinch	pepper

Directions

1. Generously rub leg of lamb with olive oil.
2. Season lamb with all the ingredients listed, making sure that they are evenly distributed.
3. Place leg of lamb on a rack in a roasting pan.
4. Preheat oven to 325 degrees and bake leg of lamb uncovered for 30 minutes per pound or until internal temperature reaches 120 to 130 degrees at the thickest point.

Bless the Food before us, the Family beside us, and the Love Between us. Amen.

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