

# Leg of Lamb

## Ingredients

- 5 – 6 lb boneless leg of lamb
- 8 garlic cloves, peeled and minced
- ½ cup Dijon mustard
- ½ cup olive oil
- 2 tablespoons lemon juice
- 2 tablespoons finely chopped rosemary
- 2 teaspoons salt
- 1 teaspoon black pepper

## Directions

- Combine all ingredients **except** the leg of lamb to create a paste.
- Spread half the paste inside the lamb then tie shut and place on the spit.
- Spread the remainder of the paste on the outside of the lamb and rotisserie 2 – 2 ½ hours until just under medium rare.
- Allow to rest for 5 – 10 minutes then carve and serve.