

Honey Lemon Lamb Roast

Ingredients:

- 1/4 cup honey
- 2 tablespoons chopped fresh rosemary
- 1 teaspoon freshly ground black pepper
- 1 teaspoon lemon zest
- 3 cloves garlic, minced
- 4-5 pounds whole leg of lamb/roast
- 1 teaspoon coarse sea salt

Directions:

In a small bowl, combine honey, rosemary, ground black pepper, lemon zest and garlic. Mix well and apply to the lamb. Cover and marinate in the refrigerator overnight.

Preheat oven to 450 degrees. Place lamb on a rack in a roasting pan and sprinkle with salt to taste.

Bake at 450 degrees 25 for 20 minutes, then reduce heat to 400 degrees and roast for 55 to 60 more minutes for medium rare. Let the roast rest for about 10 minutes before serving.

Original recipe by Karolina Tracz of Nash's Organic Produce
www.nashsorganicproduce.com