

Roast Lamb with Herbal Mustard Coating shared by: Kol Simcha Farm

- ¼ cup Dijon mustard
- ½ tsp ground rosemary or thyme
- 1 Tbsp soy sauce
- 1/8 tsp ground ginger
- 1 clove garlic , mashed
- 1 Tbsp olive oil

Blend mustard, soy, garlic herbs and ginger together in a bowl. Beat in olive oil by droplets to make a mayonnaise-like cream. Brush the mixture onto the lamb and place it on a roasting pan. The meat will absorb more flavor if it is coated several hours before roasting.

Roast uncovered in a 350 degree oven until it reaches 150 degrees with a meat thermometer. Remove from the oven and let sit, covered for 20 minutes or until thermometer reaches 160 degrees.

