

Roasting a Boneless Leg of Lamb



- 5-lb. boneless leg of lamb, rolled and tied
- 3 teaspoons kosher salt, divided
- 2 teaspoons freshly ground black pepper, divided
- 1/4 cup loosely packed fresh rosemary leaves
- 2/3 cup loosely packed fresh flat-leaf parsley leaves
- 1/4 cup loosely packed fresh thyme leaves
- 6 garlic cloves
- 1 tablespoon fresh lemon juice
- 10 tablespoon olive oil, divided

Remove lamb from fridge, rub with 2 tsp. salt and 1 tsp. pepper; let stand 1 hour.

Finely chop rosemary in food processor. Add parsley, thyme, garlic and finely chopped. Add 6 Tbsp. olive oil, and pulse 7 or 8 times or until smooth, scraping down sides as needed. Rub mixture over lamb; place in a large roasting pan. Let stand 30 minutes.

Preheat oven to 450°. Bake at 450° for 50 minutes to 1 hour or until a meat thermometer inserted into thickest portion registers 135° (medium). Remove lamb from pan; cover loosely with aluminum foil, and let stand 15 minutes before slicing.

* Please remember that each oven is different. Always use a meat thermometer to check on internal temp of roast at different times.

