

Leg of Lamb

Serves 12-14

Ingredients

- 8 pounds whole leg of lamb
- salt to taste
- ground black pepper to taste
- 6 ounces dijon mustard
- 2 tablespoons all-purpose flour
- 4 cloves garlic, sliced (optional)

Preparation

1. Preheat oven to 325 degrees F (165 degrees C).
2. Generously salt and pepper lamb.
3. Smear the mustard all over the lamb and sprinkle it with a fine coating of flour. Place lamb in a roasting pan and place slices of garlic over top.
4. Roast uncovered at 325 degrees F (165 degrees C) until desired doneness. About 20 minutes per pound for a pink roast.
5. Remove from pan to a heated platter.
6. Season with salt and pepper.

