

LEG OF LAMB

COOK TIME:

1 ½ - 1 ¾ hours

REST TIME:

10 minutes

WHAT YOU'LL NEED

- **1836** Butchers Herb Crusted Leg of Lamb
- Digital Instant-Read Thermometer
- Roasting Pan or Baking Sheet with Rack Inserted
- Aluminum Foil

INSTRUCTIONS

- 1** Pre-heat the oven to 350°F. Add additional seasoning to taste, and let the lamb rest to room temperature for 1-2 hours so that it can reach room temperature.
- 2** Place the roast in the roasting pan or raked baking sheet.
- 3** Roast for 1 ½ to 1 ¾, or until an instant-read thermometer inserted into the center of the lamb reads at 130°F, (be careful not to touch the bone).
- 4** Transfer to a cutting board and tent with foil. allow the lamb to rest for 10 minutes before carving.



1836
BUTCHERS

7407 Spencer Hwy, Ste. 160 | Pasadena, TX 77505
281-884-8072