

Due Vigne *Recipe*



Mustard Roasted Leg of Lamb

Barbara Houle

Recommended Wine: Due Vigne Cabernet

INGREDIENTS

- 1 8lb fresh leg of lamb, boned
- 1/2 cup olive oil
- Salt & pepper
- 2 cup country Dijon mustard
- 1/2 loaf good quality bread crumbs

DIRECTIONS

Preheat oven to 450. Lightly rub olive oil all over lamb & season with salt & pepper. Brush lamb with hearty coat of mustard & press with thick coat of bread crumbs. Place meat on rack in shallow roasting pan & roast at 450 for 10 min. Reduce heat to 350 & continue cooking 1 hr. or until meat thermometer reads 140 degrees. Let sit 15 minutes before slicing.