



Due Vigne Wine Club Recipes

MUSTARD ROASTED LEG OF LAMB

Barbara Houle

Recommended Wine: Due Vigne Petite Sirah

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

PREPARATION

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. Serves 12