

Honey Glazed Roasted Leg of Lamb

1 leg of lamb, 4-6 lbs
1 tsp. basil
1 tsp. salt
1/4 tsp. pepper
1/4 cup Dijon or German mustard
1/4 cup honey
2 tbsp. soft butter

Lamb takes to glazes and sauces as well as ham does, so do not hesitate to use them.

Rub the leg of lamb with the basil, salt and pepper. Place on rack in roasting pan. Roast in a preheated 325°F oven 15 to 18 minutes to the pound or at 155°F on thermometer.

Mix together the mustard, honey and soft butter. Spread on the meat about 18 to 20 minutes before it is done. Raise the heat to 400°F and continue to roast the meat until it is nicely glazed, basting 3 to 4 times. Make the gravy the same as for My Roast Leg of Lamb, using 1 cup cold water instead of consommé.

Serves 6 to 8.