

# Roast Lamb with Peppercorn Crust



## Ingredients:

1 boned but untied leg of Alberta lamb approx. 5 lbs.  
3 Tbsp. crushed dried peppercorns (equal mix of white, black and red - optional)  
1 Tbsp. fresh rosemary (or 1 ½ tsp. dried rosemary)  
½ cup fresh mint leaves  
5 garlic cloves, crushed  
½ cup raspberry vinegar  
¼ cup oriental soy sauce  
½ cup dry red wine  
2 Tbsp. Dijon mustard

## Method:

Combine 1 Tbsp. of the crushed peppercorns with the rosemary, mint, garlic, vinegar, soy sauce and red wine in a shallow bowl. Marinate the lamb in the mixture for 8 hours, turning occasionally. Remove roast from the marinade. Roll and tie the roast. Preheat oven to 350F. Spread the mustard over the meat and press remaining crushed peppercorns into the mustard. Set the roast in a shallow roasting pan and pour marinade around but not over the roast. Bake for 1 ½ hours or 18 minutes per pound, basting occasionally. Roast will be medium rare, bake further 10-15 minutes for well-done meat. Let roast stand for 20 minutes before carving. Serve juice in a gravy boat.

Recipe Courtesy of Nathan & Helen Montgomery, Calgary, Alberta

## Your Notes



You've got **GREAT** taste!

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