

# Easter Lamb Recipe

## Roast Leg of Lamb with Fennel and Orange Rub

Makes 8 to 10 servings.

### Ingredients

- Finely minced zest of 2 oranges
- 2 tablespoons minced fresh rosemary
- 2 tablespoons toasted fennel seeds, ground
- 2 teaspoons minced fresh garlic
- 1 tablespoon kosher salt
- 1/4 cup extra-virgin olive oil
- 1 1/2 teaspoons cracked black pepper
- 5 pounds boneless, trimmed Australian boneless leg of lamb
- 1 tablespoon Dijon mustard



### Directions

1. Place Fennel Seeds on a small pan or cookie sheet and roast for 1-2 minutes at 325. Watch them, they burn quickly. (I put them in the oven, turn it on and by the time the over reaches 300 they are usually done.)
2. To prepare the rub, place grated orange zest, fennel seeds, salt, pepper, mustard, rosemary, garlic and olive oil in a small bowl and mix together well.
3. Remove any netting from lamb and slice open if necessary. Rub a third of the rub mixture over the inside surfaces of the leg. (Optionally you can sprinkle with Pecorino Romano Grated Cheese.) Tie the roast together with 3 pieces of string.
4. Place a roasting rack in a shallow roasting pan or sided baking sheet. Rub remainder of rub all over the outside of the roast.
5. Marinate, covered and refrigerated, for at least 1 hour, or up to overnight. (I like overnight.)
6. When ready to roast, preheat oven to 450°F.
7. Roast lamb for 15 minutes, then turn oven temperature down to 325°F. Continue roasting for about 1 hour, or until internal temperature is 135°F to 140°F (medium rare) or 140-160°F.
8. Let the lamb rest for 5 to 10 minutes before serving.
9. To serve, remove string and cut against the grain in thin slices. (Vivian likes them thicker.)
10. If desired, garnish with Orange Slices and Sprig's of Rosemary to make it an Easter Centerpiece.

PS. This is really good anytime, not just Easter