

Family Favorite Lamb Leg with Roasted Potatoes

12 servings

Preparation time: 15 minutes

Cook time: 2 to 2-1/2 hours

- 6 to 7 pounds **American Lamb** leg, trimmed of visible fat
- Salt *and* pepper to taste
- 12 medium red potatoes
- 6 rosemary sprigs
- 2 tablespoons olive oil
- 1 tablespoon kosher salt
- 1/2 cup marmalade
- 1 tablespoon mustard seeds
- 2 teaspoons dried thyme, crushed

Coat potatoes with oil and place around edge of roasting pan. Sprinkle potatoes with kosher salt. Place rack in pan and arrange lamb roast on rack. Season lamb with salt and pepper to taste. Roast at 325°F.

Combine marmalade, mustard seeds and thyme. Halfway through roasting, baste lamb with marmalade mixture.

Roast to desired degree of doneness. When lamb is done, cover and allow to stand for 15 minutes before slicing. Slice and serve with roasted potatoes.

Nutrition per serving: 761 calories, 64 g protein, 43 g carbohydrate, 36 g total fat (43% calories from fat), 209 mg cholesterol, 4g fiber, 880 mg sodium, 18 mg niacin, 0.71 mg vitamin B6, 6 mcg vitamin B12, 6 mg iron, 11 mg zinc.

Recipe and image provided by the American Lamb Board