

## ROTISSERIE LAMB

### INGREDIENTS

- 4 tbs Dijon mustard
- 2 tbs Kosher salt
- 2 tsp Black pepper
- 4 Thyme sprigs
- 4 Rosemary sprigs
- 2 tbs Olive oil
- Lamb leg, boneless



### PREPARATION

Rub the salt and pepper into the meat.

In a bowl mix the Dijon, olive oil and thyme (off the sprig) and mix well.

Spoon the Dijon mixture over the lamb and stuff the rosemary into the middle of the leg.

Attach the rotisserie kit into the leg and set the oven to rotisserie. Adjust the temperature to 425 for 40 minutes then 375 for 40 minutes.

Let the lamb rest for 10 minutes before slicing.