

# Boneless Leg of Lamb in Rock Salt

Serves 6-8

## Ingredients:

1 Leg of Lamb, de-boned

## Mustard Blend Ingredients:

10 garlic cloves, peeled

2 tsp. Black pepper, ground

½ cup basil leaves, chopped

2 tsp. Salt

1 cup Dijon mustard

4 pounds rock salt

## Preparation:

Preheat oven to 475 degrees F.

Prepare mustard blend and coat meat with mustard blend on all sides.

Put 2 pounds of rock salt into bottom of baking dish. Place meat on top of salt and surround the meat on all sides with the rest of the rock salt.

Place meat in baking dish on rack in the oven and bake at 475 F until interior temperature reaches 145 F (approximately 1 ½ hours). Remove meat from salt crust and let stand for 10 minutes before carving into ½ inch thick slices.

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