

Herb Crusted Bone-In Lamb

Serves 12

Main Ingredient:

2 legs of lamb, bone-in

Seasoned Flour Ingredients:

2 cups flour

4 Tbsp. Garlic salt

2 tsp. Black pepper, crushed

Additional Ingredients:

8 eggs, whipped

2 cups bread crumbs

2 tsp. Basil, dried and crushed

2 tsp. Marjoram, dried and crushed

2 tsp. Thyme, dried and crushed

1 tsp. Savory, dried and crushed

1 pound butter, melted

Preparation:

Pre-heat oven to 450 degrees F. Prepare seasoned flour into two equal portions. Remove excess fat and blue skin (sinew) from lamb. Dust legs with 1 portion of the seasoned flour and cover with the whipped eggs.

Into remaining portion of seasoned flour, blend breadcrumbs and herbs. Coat the meat with this mixture. Drizzle melted butter over the legs. Place legs on rack in baking dish and bake for 20 minutes at 450 F. Reduce heat to 375 F and roast for additional 20 minutes per pound or until interior temperature reaches 145 degrees F.

Remove and let rest for 10 minutes before slicing into ½" thick slices.

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