

HERB-ROASTED LAMB DIJON

1/4 c. Dijon mustard
1 1/2 tbsp. soy sauce
2 lg. garlic cloves, chopped
1 tsp. dried rubbed sage
1 tsp. dried oregano
1 tsp. minced fresh ginger
1 1/2 tbsp. olive oil
1 (2 lb.) piece boneless leg of lamb, well trimmed

Place mustard, soy, garlic, sage, oregano and ginger in blender. With machine running, gradually add 1 1/2 tablespoons oil. Transfer mustard mixture to small bowl. Place lamb on work surface. Rub half of mustard over top side of lamb. Starting at one side, roll up lamb jelly roll fashion. Tie with string to secure. Rub remaining mustard mixture all over lamb. Cover and refrigerate overnight.

Place lamb in roasting pan and place in preheated 350 degree oven. Cook approximately 1 hour (cook to desired doneness). Cut lamb into slices and serve.