

Boneless Leg of Lamb Roasting Guide

Season roast the night before (if desired).

Place leg of lamb in roasting pan. Roast uncovered at 325°F.

Rare: 30-35 minutes per pound (140 °F)

Medium: 40-45 minutes per pound (160 °F)

Test temperature with meat thermometer.

Let roast stand 10 minutes before carving.

