
Balsamic Spring Lamb

Total time: 6 hrs Yield: 7 Servings

Ingredients

1 cup balsamic vinegar
1/2 cup low sodium soy sauce
1 oz packet ranch dressing mix
1/2 cup olive oil
2 tsp red pepper (crushed)
1 Tbsp garlic (minced)
1 Tbsp dried oregano
3 Tbsp Dijon mustard
1 small red onion (small diced)
2 tsp salt
2 tsp pepper
4 1/2 lb boneless leg of lamb

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Instructions

Prepare marinade by placing balsamic vinegar, soy sauce, ranch dressing mix, olive oil, red pepper, garlic, oregano, dijon mustard, red onion, salt and pepper into a large bowl and mix together well. Remove the netting around the lamb and set aside (do not discard). Unroll the lamb and lay it flat in the marinade. Let lamb marinate in the refrigerator for at least 4 hours.

Once marinated, preheat oven to 325 degrees. Take lamb out of the marinade (reserve marinade) and roll back into roast shape and reapply the netting to help it keep its shape while baking. Place lamb onto a baking dish and pour reserved marinade over lamb. Bake in the oven for 2 to 2½ hours or until desired doneness.

The perfect entree for your Easter celebration.

Recipe brought to you by:

Chef Ryan Covert