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http://www.goldenblossomhoney.com/recipes_landing.php

Honey Glazed Lamb Roast

Serves: 8

Ingredients

3 to 4 pounds boneless leg of lamb, trimmed

salt and pepper to taste

3/4 cup GOLDEN BLOSSOM HONEY

3 Tablespoons lemon juice

3 Tablespoons onion, minced

2 Tablespoons parsley

2 Tablespoons fresh thyme, chopped

2 teaspoons fresh rosemary, chopped

2 Tablespoons fresh sage, chopped

2 teaspoons lemon peel, grated

2 garlic cloves, minced

1 teaspoon salt

Directions

Preheat oven to 350°

Place lamb on a cutting board skin-side-down. Season with salt and pepper.

Combine honey and lemon juice. Blend well. Brush lamb with honey mixture.

Mix together onion, parsley, herbs, lemon peel, garlic and salt until well combined.

Sprinkle lamb with herb mixture. Roll and tie lamb. Brush with remaining honey mixture.

Line a roasting pan with foil. Spray with cooking spray. Bake lamb on a roasting rack 20 to 25 minutes per pound for medium rare.