



**BLUESCREEK FARM MEATS'**

# **HONEY SPRING LAMB SIRLOIN ROAST**

Serves 4 people

## **INGREDIENTS**

2 lb boneless lamb sirloin roast

### Marinade:

2 C dry white wine

zest of 1/2 lemon

(save the other half for the crust).

juice of one large lemon

1/3 C honey

### Herb crust:

1 bunch curly parsley, finely chopped

1 Tbsp rosemary, chopped

1 Tbsp mint, chopped

1 tsp thyme, chopped

1 tsp lemon pepper

salt to taste

zest of 1/2 lemon

4 tbsp olive oil

## **EQUIPMENT**

Glass bowl

Spoon

Baking dish

Knife

Cutting board

## **INSTRUCTIONS**

One boneless lamb sirloin roast, about 2 pounds.  
Stud with 4 cloves whole garlic, deep into netted roast.

### Marinade:

Wisk all ingredients together in a glass bowl. Place lamb in refrigerator for at least 4 hours, or even overnight. If the marinade does not cover completely, plan on turning halfway through marinade time.

Remove roast from marinade and pat dry. Place on baking dish. Preheat oven to 350°.

### Herb Crust:

Mix together the herb crust and cover all exposed sides of the roast.

Bake until internal temperature is 150° on probe thermometer, (for medium) allow to rest 15 min.

The second best thing about this recipe is the way it makes the whole house smell like warm honey and fresh grass. A great way to greet spring.