

Lamb Shoulder Roast

Here's a quick and easy way to make our favorite cut of lamb- boneless shoulder roast.

Serves 4-6

Ingredients

- 2 lb boneless, tied, shoulder roast
- 4 large cloves garlic
- 1 Tbs fresh rosemary, chopped
- 2 tsp fresh thyme leaves
- ½ tsp coarse salt
- ½ tsp freshly ground black pepper
- 3 Tbs olive oil
- 2 lbs baby potatoes, halved
- Salt and black pepper to taste

Instructions

1. Pre-heat your oven to 450 degrees. In a small bowl mix garlic, rosemary, thyme, salt, pepper, and 1 Tbs of the olive oil. Rub the mixture over all surfaces of the lamb. Do not untie the roast.
2. Toss the potatoes with the remaining 2 Tbs of olive oil in a large ceramic baking dish, or roasting pan. Season with additional salt and pepper.
3. Place the lamb on top of the potatoes and roast in the oven until the internal temperature is at least 120 degrees (Rare), about 1 hour. Continue roasting until you reach your desired internal temperature (125 Medium Rare, 130 Medium, 145 Medium Well).
4. Remove the oven, cover with aluminum foil and let rest for 15 minutes. Then remove the twine, slice and serve.