

Garlic Crusted Lamb  
From Lord Harlequin Tomfoolery  
(Typical Lamb Dish)

5 to 6 Lbs Leg of Lamb	1 tsp. Salt
2 tbs. Softened Butter	1 tsp. Paprika (Optional)
3 to 10 Sprigs of Chopped Parsley	Pepper to Taste
6 Cloves Finely Chopped Garlic	1 tbs. Vinegar

Score the surface of the lamb, cutting 1/8 to 1/4 inch deep slits. Mix all ingredients into a smooth paste using blender or food processor. Rub the paste into the leg of lamb at least 1 hour before cooking. Place lamb on a rack inside a roasting pan and roast at 325 degrees for 12 to 15 minutes per pound or until meat thermometer reads 125 to 130 degrees for pink meat.