

# **TISCHLER'S MARKET**

## **Meat | Seafood | Deli**

*Choice & Prime Steaks, No Growth Hormones, No Antibiotics*

### **ROAST LEG OF LAMB**

1. Remove lamb from fridge and let sit for 30 minutes before cooking
2. Pre-heat oven to 325°F
3. Place lamb on rack in a roasting pan and rub with lemon if desired
4. Cut fresh garlic cloves into large slivers
5. With a sharp knife, cut slits into the lamb and insert garlic slivers
6. Generously season lamb with salt and pepper, then sprinkle with rosemary
7. Roast lamb for 25 minutes per pound, basting it with the drippings once an hour
8. Lamb is best served medium rare (130-135°F internal temperature)
9. Remove lamb from oven and let it rest for 15 minutes before slicing

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