

Bastings for Lamb

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Servings: 6



Simply combine ingredients in a small bowl and use for basting. Recipes cover up to one medium 8-rib lamb rack.

Ingredients

Honey Roasted Rack of Lamb

- 3 tbsp. Honey
- 3 tbsp. Lemon juice
- 3 tbsp. Soy sauce
- 2 tsp. crushed garlic

Greek Style

- 3 tbsp. Lemon juice
- 3 tsp. Oregano
- Black pepper, to taste

Classic Rosemary & Mint Jelly

- 3 tbsp. Mint jelly

- 3 tbsp. Worcestershire sauce
- sprinkle of dried

Rosemary Mustard & Garlic

- 3 tbsp. Country-style mustard
- ½ tbsp. French tarragon, chopped
- ½ tbsp. Chives, chopped
- 2 tbsp. Olive oil

Classic Seasoning

- 3 tsp. Olive oil
- 1 tbsp. dried Rosemary
- 6 Garlic cloves

*Note: Cut small slits in leg and push in garlic cloves before placing in oven.

Mustard and Rosemary

- ½ tbsp. Dijon or whole grain mustard
- 1 tbsp. Honey
- 2 tsp. Olive oil
- ½ tsp. dried Rosemary
- 2 Garlic cloves, crushed
- Salt & black pepper, to taste

Italian Flavoring

- 8 oz. Italian seasoned tomato paste or 8 oz. Tomato paste
- 1 tsp. dried or fresh Oregano
- 1 tsp. dried Basil
- 2 Garlic cloves, crushed plus
- ½ c. Vermouth
- Black pepper, to taste