



# CS Boneless Lamb

Source: adapted from *Allrecipes*

Bob and Robin Young, Boise, ID

*The Captain's Shack*

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Prep: 10 mins Cook: 2 hrs

Additional Time: 20 mins

Total Time: 2 hrs 30 mins

Servings: 8

Note: This leg of lamb recipe is easy to make with plenty of garlic and fresh rosemary for a foolproof and flavorful roast that's perfect for Easter!

## Ingredients:

1 (5½ pound) Boneless Leg of Lamb, tied in netting

20 cloves Garlic, peeled, or more to taste

Garlic Powder, or to taste

10 fresh Rosemary Sprigs

Celtic Sea Salt, to taste

Fresh Ground Tellicherry Pepper, to taste

## Directions:

Gather all ingredients. Preheat the oven to 325 degrees F (165 degrees C).

Cut 20 deep slits evenly spaced around the leg of lamb without cutting the netting. Stuff one garlic clove into each slit. Cut 20 deep slits evenly spaced around the leg of lamb without cutting the netting. Stuff one garlic clove into each slit.



Rub Celtic Sea salt, Tellicherry Pepper and garlic powder over lamb. Slice rosemary sprigs; place under the netting evenly around lamb. Transfer lamb to a roasting pan. Let flavors marry.



Roast lamb in the preheated oven until pink and juicy in the center for medium, about 2 to 2 ½ hours. An instant-read thermometer inserted into the center should read 130° F (54° C).

Remove from the oven and cover with aluminum foil; let rest until thermometer reads 135° F (57° C) before carving, about 20 minutes.