

## **Gourmet Apple-Dijon Marinated Lamb**

Most any cut of lamb may be used for this recipe. Boneless leg, leg steaks, shoulder steaks, loin chops or boneless loin. This marinated lamb will delight your taste buds and melt in your mouth. Enjoy!



### Ingredients:

- 4 – 6 pounds American Lamb
- 1-12 oz. can apple juice concentrate – not diluted
- 3 Tablespoons Dijon mustard
- ½ teaspoon dried rosemary
- ½ teaspoon dried thyme

### Preparation:

- Pour thawed apple juice concentrate (full strength) into a bowl intended for marinating lamb and mix in Dijon mustard. A large ziplock bag may be used instead of a bowl.
- Rub spices in the palm of your hands to release flavor and add to juice mix.
- Place lamb in juice mixture and marinate in refrigerator for 6 – 12 hours.
- Remove lamb from marinade, discarding marinade, and grill to desired doneness; cooking to 145 degrees F for medium rare, 160 degrees F for medium, and 170 degrees F for well done.
- After removing from grill allow to rest for 10 minutes to retain juices.