

Roast Lamb Top Round

1 Tbl oil for drizzle

1-½ pounds lamb top round

2 tablespoons Gold Rush BBQ and Dipping Sauce

1 teaspoon rosemary, chopped

½ teaspoon red chili pepper

½ teaspoon dill seed powder

1 tablespoon kosher salt

1 tablespoon black pepper, freshly cracked

2 cloves garlic, finely minced and puréed

1. Preheat the oven to 400°F.
2. Sear meat in hot pan, slightly cool.
3. Rub the lamb with rosemary, garlic, mustard, red chili powder, dill powder and black pepper. Drizzle about 1 tablespoon canola oil, chill and allow to marinate for at least 15 minutes.
4. Roast for 40-45 minutes until the thermometer reads 135°F, depending on how pink you like the meat.
5. Cover with a piece of aluminum foil. Let the meat rest before slicing.