

Citrus Herb Marinade for Lamb

April 4th, 2021

This recipe serves: 1

Prep Time: 00:15

Cook Time: 00:00

Roast Lamb can be easy to make. This light and zesty marinade will enhance your Lamb Roast with a sweet orange-lemon flavor. The Vinegar will help the flavor to work into the meat. Marinate for 12 to 24 hours. This recipe will yield enough marinade for a Lamb Roast up to 8 pounds.

Ingredients:

- 1/2 Cup Orange Juice
- 2 Tablespoons Balsamic Vinegar
- 2 Tablespoons Garlic, minced
- 3 Tablespoons Lemon Juice (1 small Lemon)
- 1 Tablespoon Lemon Zest
- 3 Tablespoons Parsley, chopped
- 1 Tablespoon Rosemary, chopped
- 1 Teaspoon Ground Cumin
- 2 Tablespoons Olive Oil

Directions:

Combine all ingredients, except the Oil, in a food processor. Blend until well mixed. Use a spatula to scrape down the sides, if necessary.

Continue to blend until fully mixed.

Use a whisk to add the Olive Oil.

Note: Using a food processor to mix in Olive Oil can break down the Olive Oil and cause a bitter flavor. For best results, whisk in the Olive Oil by hand.