

Herbs & Seasonings for Lamb

Allspice	Lemon Juice
Basil	Olive Oil
Bay Leaf	Marjoram
Caraway	Mint
Cinnamon	Oregano
Cloves	Paprika
Coriander	Parsley
Curry	Pepper
Dijon Mustard	Red Wine
Dill	Rosemary
Garlic	Soy Sauce
Herbs de Provence	Thyme
Italian Salad Dressing	Worcestershire Sauce
Lavender	

You can use fresh or dried herbs.

Lamb recipes flavored with curry or cinnamon provide a taste of India.

Those with oregano and garlic echo the flavors of Greece.

The flavors of lavender, herbs de provence, and dijon mustard are reminiscent of southern France.

Americans put their spin on lamb with Italian salad dressing and even jalapenos.

Use of these Herbs and Seasonings:

Rub a mixture of herbs and/or seasonings on lamb before broiling or grilling

Cut several small slits at 1 inch intervals over the lamb surface and insert herbs and/or seasonings prior to roasting

Marinate the lamb in a blend of herbs and/or seasonings

Add herbs and seasonings to lamb stews, soups, casseroles or crock pot meals

Baste or brush lamb with a mixture of herbs and/or seasonings during cooking - using our Lemon Olive Oil as a base adds another wonderful flavor profile

Coat lamb with mixture of herbs and/or seasonings and fruit jelly before roasting - we especially love our Raspberry Liqueur Jam

Coat lamb with one of our Balsamic Fruit Glazes before roasting and baste with same during roasting

Coat lamb with one of our Gourmet Mustards and roll in seasoned bread crumbs or chopped nuts, then grill, broil, or roast