

**Bacon Wrapped Lamb with Mint Pesto**  
**By: Justin Banasiewicz**

**Lamb**

1 ½ - 2 lb leg of lamb (cut into shape of tenderloin)  
fresh rosemary, chopped  
fresh sage, chopped  
fresh thyme, chopped  
1 head garlic  
6-7 strips slab bacon  
salt & pepper to taste

**Mint Pesto**

¾ c mint leaves  
¼ c parsley  
2 scallions  
2 cloves garlic  
zest of 1 lemon  
2 T extra-virgin olive oil  
salt

**To prepare lamb:**

Bake head of garlic for 45 minutes wrapping in foil and leaving a vent at tip. Drizzle with olive oil. Bake at 375 for 45 minutes. Once finished, let the garlic cool.

Lay out lamb and squeeze garlic out of head onto lamb. Garlic should have the consistency of a past. Rub lamb thoroughly with garlic.

Sprinkle thyme, sage, rosemary, salt and pepper evenly over lamb.

Wrap bacon around lamb, trying to keep the bacon from overlapping. Hold in place with toothpicks.

In a large skillet sear the meat on all sides. Try to crisp bacon and lock in the juices of the lamb. Once seared on all sides, bake meat in oven at 375 for 35-45 minutes or until lamb is medium rare. The desired temperature in the middle of the lamb is 165.

**To prepare sauce:**

Add all ingredients; expect oil into a food processor. Pulse until chopped. Slowly add oil while machine runs until all is smooth. Season with salt.