

## MINTED LEG OF LAMB

1/2 cup brown sugar (packed)	1 teaspoon tarragon leaves
1/2 cup salad oil	1 teaspoon salt
1 teaspoon grated lemon peel	1 teaspoon dry mustard
1/4 cup lemon juice	4- to 5-pound rolled leg of lamb
3 tablespoons vinegar	Mint leaves
1/4 cup snipped mint leaves	

In saucepan, mix sugar, oil, lemon peel and juice, vinegar, snipped mint leaves, tarragon, salt and mustard. Heat to boiling; reduce heat and simmer 5 minutes. Cool. Place meat in shallow glass dish; pour marinade over meat. Cover; refrigerate at least 24 hours, turning meat occasionally.

Insert meat thermometer in center of meat. Arrange hot coals around edge of firebox; place water-filled foil drip pan under roast area. Add generous handfuls of mint leaves to hot coals.

Place roast on grill about 4 inches from coals; cover grill. Cook 3 hours or until meat is done (meat thermometer should register 175 to 180°). At 30-minute intervals, add mint leaves to fire and, when necessary, hot coals to maintain smoke and heat. **8 servings.**



*Although the smoky taste will not be as pronounced on an open grill, you can give an intriguing flavor to most grilled meat, poultry, fish and vegetables by partially smothering the fire with fresh herbs or dry herbs that have been soaked in water.*