

## **MINT MUSTARD LEG OF LAMB**

4 pounds boneless leg of lab  
½ cup vinegar  
¾ cup flour  
3 TBL dry mustard  
2TBL apricot jam

1 tsp salt  
1 TBL Worcestershire Sauce  
10 finely chopped mint leaves  
non-stick vegetable spray

Combine all ingredients except lamb, in mixing bowl. Mix thoroughly and set aside. Trim leg of lamb. Fillet lamb out on cutting board. Make slices through the meat but do not cut all the way through. Spread mixture over meat and work into cuts. Roll meat into loaf and tie with string.

Remove top rack of your Ultimate Dutch Oven and oven with non stick vegetable spray. Place leg of lamb in the Ultimate Dutch Oven on the bottom rack and pour extra sauce over the meat. Insert meat thermometer into largest part of roast. Cook for 1 ½ hours over medium heat on your Camp Chef Stove to 175 degrees or (use 11 briquettes for medium heat)

## **GO DESERT FOR ICE CREAM**