

## Leg of Lamb in Tangerine Sauce

### Ingredients:

1 - 6 - 9 lb. leg of lamb bone in OR 1 - 5 - 7 lb boneless, rolled and tied,  
2 cloves garlic, cut into slivers  
vegetable oil

### Sauce:

1 tsp. each of rosemary, salt, and pepper,  
1 1/2 cp. Of tangerine juice  
1/2 cp. Grand Marnier  
1/2 cp. apricot jam  
2 Tbsp. cornstarch  
1/2 tsp dried mint  
1/4 tsp ground ginger (opt)  
Heat oven to 325 F

### Method:

In a shallow roasting pan, place lamb, fat side up. With a sharp knife, cut slits in lamb. Insert garlic slivers in slits. Roast lamb at 325 F for 20 - 25 minutes per pound when using a bone in leg (25 - 30 minutes, if using a boneless leg), or until meat thermometer placed in thickest part of meat reaches 140 F for rare or 150 F to 155 F for medium. Allow lamb to stand in a warm place for 15 - 20 minutes before carving.

Meanwhile, in a medium saucepan, combine remaining ingredients. Simmer, stirring constantly, until thickened. Serve with leg of lamb.

Makes 8 servings.