

Try leg of lamb this Easter

Make your Easter feast one to remember with beautiful Stuffed Leg of Lamb. The leg is boned, filled with a tasty stuffing that is flavor-enhanced with rum, then rolled up and tied and roasted to perfection. Spring vegetables, parsleyed rice and an ice cream "pie" will go nicely.

ROAST BONED STUFFED LEG OF LAMB

7-8 lb. leg of lamb, boned
Salt and pepper
2-3 pods garlic
1 onion, sliced
2-3 carrots, sliced

2 tablespoons flour
1 cup water
1 cup Bacardi light rum

After butcher bones the lamb ask him to give you the soft string he uses so you can tie it at home after you have stuffed it. (It should weigh about 5 1/2 pounds after boning.)

STUFFING

2 cups prepared stuffing mix
1/2 cup boiling water
1/4 cup light rum
1/4 cup butter
Grated rind of 1 orange

Measure the stuffing mix; set aside. Place boiling water in a bowl; add the butter and rum, and stir. Add the dry stuffing mix and the orange rind and combine. Refrigerate until chilled.

To prepare the roast: Make several slits in the roast and insert slivers of garlic in each. Rub the meat with salt and pepper. Lay the roast out flat and place the cold stuffing inside. Roll up the meat tightly. Using the butcher's string, tie the roast securely, wrapping it around several times. Place in roasting pan with the onion and carrots. Sprinkle the top with flour. Roast in a pre-heated 325° oven for approximately 2

hours (or 20 minutes per pound). Baste frequently with a mixture of 1 cup water and 1 cup rum. When done, the meat should be slightly pink inside and tender. Place the lamb on a heated platter in a warm oven; remove some of the fat from the roasting pan, then stir up all the brown bits, in the pan adding hot water if needed. Put the vegetables through a blender, or mash thoroughly, then return them to the sauce in pan. Heat, stirring, till desired consistency. Pour into gravy boat and serve. For an especially festive roast, heat 1/4 cup light rum in a small pan; ignite it and pour over lamb.



Peach Crisp easy

March has been designated National Procrastination Month to promote the benefits of relaxing and putting off until tomorrow everything you possibly can. If in saluting this month you have put off meal planning with every intention of relaxing in the kitchen, here's a delicious recipe that fits your plans.

This tasty Peach Crisp is made in four easy steps: pour, mix, sprinkle and bake. You can probably even do it sitting down!

It starts by pouring a can of peach pie filling into a square pan. Next, mix the topping made from baking mix, brown sugar, cinnamon, nutmeg and egg. Sprinkle over the pie filling and drizzle with margarine. Finally, bake.

Simply serve warm from the oven and, if you've the energy, top with ice cream. The final step: sit back and enjoy.

PEACH CRISP

1 can (21 ounces) peach pie filling
1 1/2 cups biscuit baking mix
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 egg beaten
1/4 cup margarine or butter, melted

Heat oven to 400°. Spread pie filling in ungreased square pan, 8 x 8 x 2 inches. Mix baking mix, brown sugar, cinnamon and nutmeg. Pour egg onto mixture in bowl; stir until crumbly. Sprinkle evenly over pie filling; drizzle with margarine. Bake until topping is golden brown, about 20 minutes. Serve with ice cream if desired. 6 servings.

Youth jobs

(Continued from page 1 column 6) these young people MHRC proposes public/private cooperation in providing training, education and work experience for long-range employment.

MHRC proposes that local government develop strategies and private business seeks funds to implement projects. These should focus on work experience and on-the-job training in the private sector, intensive classroom training, and intensive two- to three-year training programs that would place young people in upwardly mobile unsubsidized employment.



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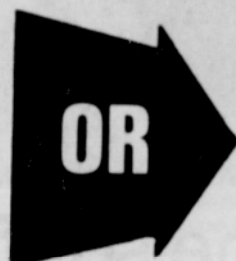
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