

Lamb: A versatile meat for a 'different' meal

What's really great for cookouts? Lamb—tender, juicy, special! And a new way to get the good from a leg of spring lamb is with this recipe for *Butterflied Lamb Leg*. It's boned, seasoned and grilled for about 15 minutes on each side. Hamburgers? No, *Lamb Burgers Au Rhum*. You've guessed it... the burgers are flavored and made succulent by adding a bit of dark rum. Here's a version of *Country Potato Salad* to go along with either one of the above, using the nutritious red new potatoes and a light oil and vinegar dressing. Cooking out? Enjoy!



Tender, juicy lamb!

- 1/2 teaspoon freshly ground pepper
- 1/4 cup wine vinegar
- 3 tablespoons beef consommé
- 3 tablespoons light rum
- 1 tablespoon fresh dill weed, OR
- 1/2 tsp. crushed dill seed
- 1 tablespoon fresh, chopped parsley
- 1/4 cup olive oil
- 1 hard-boiled egg, chopped and freshly snipped chives for garnish

Cook potatoes in salted water for about 20 minutes, or until just tender. Cut into quarters (do not peel). Place in a serving salad bowl; add scallions and celery. In another bowl, combine salt, pepper, consommé and rum. Mix until salt is

dissolved. Add the dill weed, parsley and oil. Pour over the potatoes, scallions and celery; toss gently, so as not to break the potatoes. Mix

until all liquid is absorbed. Garnish with the hard-boiled egg and chives. Serve chilled or at room temperature. Serves 6.

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BUTTERFLIED LEG OF LAMB

- 1 4- to 5-lb. leg of lamb, butterflied
- 1/2 cup oil
- 1/4 cup red wine vinegar
- 2 cloves garlic, crushed
- 1 teaspoon salt
- 1/4 teaspoon pepper

Have your butcher bone a leg of lamb butterfly style. Skewer any loose pieces of meat compactly.

Combine oil with vinegar, garlic and seasonings. Rub meat on both sides and let stand in the marinade one hour at room temperature or for several hours in the refrigerator. Place lamb on an oiled grill; broil 7-9 inches from source of heat for 20 minutes on one side; turn and broil 15 to 25 minutes on other side to desired doneness. Makes 8-10 servings.

COUNTRY POTATO SALAD

- 12 red, new potatoes, washed
- 3 tablespoons finely chopped scallions
- 1 cup chopped celery
- 1 teaspoon salt

BARBECUED LAMB BURGERS AU RHUM

- 1 lb. ground lamb
- 1 tablespoon prepared mustard
- 2 tablespoons chopped onion
- 1 clove garlic, minced
- 2 tablespoons seasoned bread crumbs
- 2 tablespoons dark rum
- Salt and pepper to taste

Combine lamb, mustard and all the ingredients. Shape into four patties. Brown slowly on each side over grill. Serve, topped with a slice of onion and a ring of green pepper. Serves four.



Maryland crab cakes

Use crabs!

- 2 6-oz. pkgs frozen crabmeat, thawed, drained, flaked
- 1/2 cup soft bread crumbs
- 1 egg, beaten
- 2 tablespoons mayonnaise
- 2 tablespoons finely chopped onion
- 1 tablespoon chopped parsley
- 1/2 teaspoon salt
- Oil
- Tartar Sauce

Combine crabmeat, crumbs, egg, mayonnaise, onion, parsley and salt; mix well. For each crab cake, spoon approximately 1/2 cup crabmeat mixture into 1/2-inch of hot oil; shape into patties, pressing lightly with turner. Fry 2 to 3 minutes or until golden brown, turning once. Serve with Tartar Sauce

TARTAR SAUCE

- 1 cup mayonnaise
- 2 tablespoons chopped dill pickle
- 1 tablespoon chopped capers
- 1 tablespoon chopped parsley
- 1 tablespoon chopped onion
- 1 tablespoon chopped pimiento

Combine ingredients; mix well. Chill. 8 servings.

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