

TABLE TALKS

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Roast lamb makes a delightful entrée in the meat course and is well adapted for a company dinner.

Lamb Mint Sauce
Cabbage Pineapple Salad
Peas and Delicious Cream Potatoes
Apricot Rice Pudding

Prepare lamb for roasting, remove the outer skin and wipe damp cloth. Rub salt, pepper, and flour well into the surface of the meat. Have the oven hot and place in the hot oven. Turn the entire surface to brown, that is, sear. Pour one-half cup of boiling water or liquid from vegetable around the meat, and surround with whole onions and carrots. Place cover

on the roaster closing the vent so that no steam escapes and bake for 15 minutes at the high temperature, then reduce the heat to medium and allow 15 minutes for each pound of meat, or at least one and one-half hours. If desired, the meat may be cooked at a lower temperature for two and one-half hours. Serve with mint sauce.

Mint Sauce: 1/4 cup vinegar, 2 tbs. sugar, 3 tbs. chopped mint. Place sugar and vinegar on stove, and when it comes to a boil, add the finely chopped mint leaves. Allow to stand for one-half hour, reheat and serve.

Current Sauce: 1/4 cup currant jelly, 1/2 cup meat stock, 1/2 tsp. cornstarch. Mix the cornstarch with a little stock. Place the stock and jelly in top of double boiler,

then add the cornstarch mixture. Stir until it thickens slightly. Serve hot with roast lamb. If desired currant mint sauce may be made by adding two tablespoons finely chopped mint leaves to the above recipe. This is also served with mutton.

Cabbage Pineapple Salad:
1 medium head of cabbage (shredded)
1 can of pineapple (cubed)
1/2 lb. marshmallows (quartered)
Mix with salad dressing.

Carrots and Peas: Wash, scrape and cut carrots in cubes, or with a French vegetable cutter, into fancy shapes. Cook till soft in boiling water or stock, drain, add an equal quantity of canned peas. Season with salt, pepper and butter. Reheat and serve.

Cream Potatoes: Dice cold baked potatoes and put in pan with enough cream to cover. Add pepper, salt and a little butter, unless the cream is very thick. Cook until cream thickens and serve hot.

Apricot Rice Pudding: 1/4 lb. dried apricots or 1 can of apricots, 3 cups cooked rice, 2 doz. marshmallows, 1/2 cup sugar.

Soak washed apricots over night in enough water to cover. Cook slowly until tender, adding sugar to taste. (Canned apricots may be used.) Arrange a layer of rice in a buttered baking dish. Place a layer of apricots on the layer of rice. Sprinkle with a layer of marshmallows cut in quarters. Let brown in a hot oven. Add a second layer of rice, then apricots with a layer of marshmallows on top. Let brown in a hot oven. Serve with cream. Amount—10 servings.

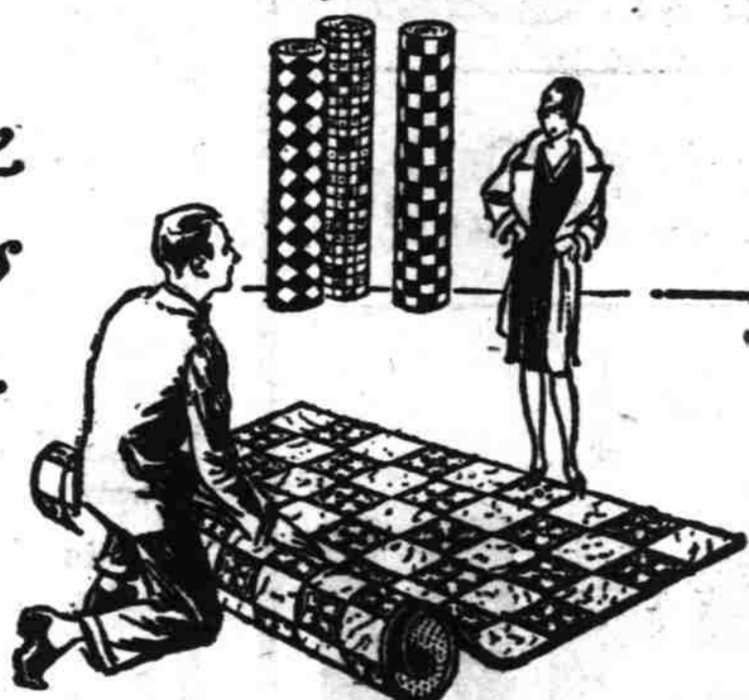
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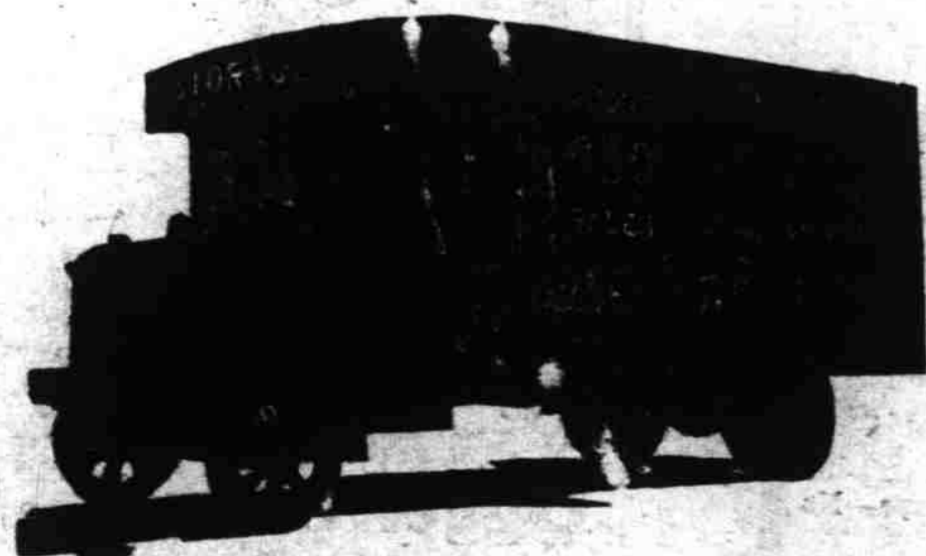
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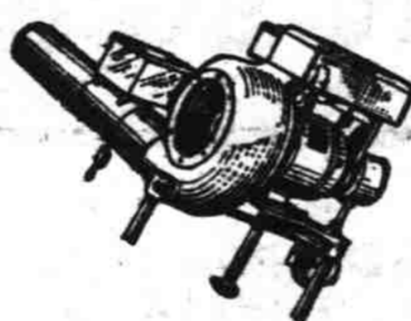


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