

Bouquet of Herbs Flavors Festive Lamb

How fortunate we are to be able to serve the best of young fine quality American lamb for our holiday entertaining. Aply named Golden Harvest Lamb, it's the perfect meat choice because the delicate flavor combines so well with herbs, fruits and vegetables.

Remember, too, that there is a great variety in lamb cuts... fitting into the most economical of budgets. Nutritionally, lamb is an excellent source of high quality body-building protein... rich in minerals and vitamins so valuable for good health. But it's lamb's delicious flavor that makes it such a universal favorite the year around. The Festive Leg of Lamb

Roast will please family and guests alike... bake it in a slow oven to bring out the best of the luscious juicy flavor. Add pineapple, kumquats and pears for a spicy tang and attractive color touch.

Festive Leg Of Lamb Roast
(Makes 8 to 10 servings)
1 cup white wine
1/2 cup water
1 cup olive oil
1 tablespoon lemon juice
1 medium onion, chopped
2 cloves garlic, crushed
1 teaspoon tarragon vinegar
1 teaspoon crushed marjoram
1 1/2 teaspoons salt
8 peppercorns, crushed
1 teaspoon crushed

rosemary
2 tablespoons flour
Combine wine, water, oil, lemon juice, onion and garlic. Stir in vinegar, marjoram, and remaining seasonings. Pour herb wine mixture over lamb leg and let marinate over night.
Place lamb leg on rack in roasting pan and baste with marinade. Roast in slow oven (325°) 2 1/2 hours or until meat thermometer registers 175 to 180° (depending on desired degree of doneness).
Serve with herb gravy using pan drippings and flour and garnish with water cress.

Minted Rack of Lamb
(Makes 6 servings)
5 pound rack of lamb

Salt and pepper
1/4 cup mint jelly
1/4 teaspoon cinnamon
1/4 teaspoon cloves
1 can (1 pound) applesauce
Place lamb on rack in shallow roasting pan; sprinkle with salt and pepper. Bake in slow oven (325°) 1 1/2 hours.
Meanwhile, combine jelly, cinnamon and cloves in saucepan; bring to a boil and stir until jelly melts. Stir 1/4 cup in to applesauce; chill.
Drain off lamb drippings; heat remaining mint glaze and brush over lamb. Bake 30 minutes longer or until meat thermometer registers 175° to 180° (depending upon desired degree of doneness).

Apricot Nut Loaf Makes Ideal Holiday Treat

If you've been looking for a truly good fruit-nut loaf, try this recipe for Apricot Nut Loaf. Filberts give it a flavor that's different and exceptionally good.
This yeast-raised loaf is a wonderful one to feature for holiday teas or coffee breaks. Serve slices arranged attractively on the outside of a platter. Then put a small glass or china bowl in the center, fill it halfway with crushed ice and add small pats or balls of margarine.

Apricot Nut Loaf
(Makes 1 loaf)
1/4 cup milk
1/4 cup sugar
1/2 teaspoon salt

3 tablespoons margarine
1/4 cup warm water
1 package or cake yeast, active dry or compressed
1 egg
2 1/4 cups unsifted flour
1/4 cup chopped dried apricots
1/4 cup granulated sugar
2 tablespoons brown sugar
1 cup water
1/2 teaspoon orange extract
2 tablespoons orange juice
1/2 cup chopped filberts

Scald milk; add sugar, salt and margarine; cool to lukewarm. Measure warm water into large bowl; sprinkle or crumble in yeast. Stir to dissolve. Add lukewarm milk mixture, egg

and 1 1/2 cups flour. Stir well. Add enough remaining flour to make a soft dough.
Turn out onto lightly floured board. Knead until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease all sides. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Combine apricots, sugars and water in small saucepan. Cook over high heat, 10 minutes, or until apricots are tender. Remove from heat and puree. Add orange extract and juice. Cool. Roll out dough to a 13x9 inch rectangle. Spread with apricot filling and sprinkle with fil-

berts. Roll up from the short side; pinch to seal seams. Place in greased 9x5x3-inch loaf pan. Cover, let rise in warm place free from draft, until double in bulk, about 1 hour.
Bake in moderate oven (350°F.) 30-35 minutes. Frost with a confectioners' sugar icing if desired.

Holiday Trifle

Make a Holiday Trifle by mixing candied fruit mix into vanilla pudding (made from mix). Layer angel or pound cake (or leftover cake made from a mix) with the custard. Garnish with a whipped topping

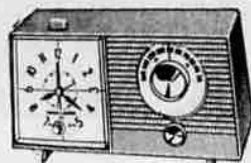
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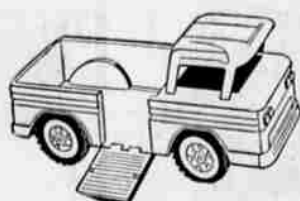
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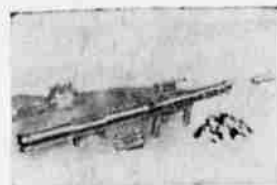
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