

APRICOT CHICKEN

Teresa Washburn's recipe, submitted by Steve Westerman

INGREDIENTS

6-8 Chicken Breasts
1 - 8 oz. bottle Russian Salad Dressing
1 cup Apricot Jam
2 tsp. Curry
1 pkg. dry Onion Soup Mix (1 3/8 oz.)

DIRECTIONS

Mix all together and pour over Chicken and bake for 1 hour at 350°??

ROAST LAMB

Submitted by Steve Westerman

INGREDIENTS

Leg of Lamb, with or without bone
1 Tbs. Rosemary
1 Tbs. Thyme
10 cloves, Garlic, crushed
½ tsp. salt
½ tsp. Black Pepper

DIRECTIONS

Combine seasonings in bowl and rub all over lamb.

Place lamb, fat side up, in roaster (covered).

Roast at 400° for 20 minutes, then turn down to 300° and roast approximately 40 more minutes.

Check center of Lamb with meat thermometer: it's done at 160 degrees.