

## SUNDAY LEG OF LAMB

4 1/2 lb. lamb leg shank half

Vegetable oil

1 sm. celery stalk, minced

1/2 sm. onion, minced

1/4 lb. pork sausage meat

1 slice white bread

1/4 c. slivered almonds

1/4 c. chopped parsley

2 tbsp. milk

1/2 tsp. grated lemon peel

1 egg

Salt

1/8 tsp. pepper

1 c. dry white wine

1 c. water

1 tbsp. tomato paste

Cook celery in 1 tablespoon hot vegetable oil with onion and sausage until sausage is well browned and vegetables are tender. Remove from heat. Tear bread into small pieces and put into sausage mixture. Stir in almonds, parsley, milk, lemon peel, egg and 1/4 teaspoon salt. Spoon stuffing mixture into pocket of lamb leg. Skewer opening closed.

Place lamb, fat side up, on rack on open roasting pan. Mix pepper, 1 tablespoon oil and salt. Rub over lamb. Insert meat thermometer in middle of lamb roast. Bake in 325 degree oven for approximately 2 1/2 hours or until thermometer reaches 160 degrees (for medium rare).

After roasting lamb for 1 1/2 hours, mix white wine, water and tomato paste. Rub over lamb. Continue roasting, basting occasionally. Makes 10 servings.