

# Home on the Range

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## LAMBURG MEATLOAF

2 pounds lamburg  
small onion, chopped  
small green pepper, if desired  
parsely, salt and pepper to taste  
2 slices dry bread, torn in small pieces  
2 eggs, milk, ketchup, and mustard to taste  
Mix lamburg, seasonings, onion, ketchup, and mustard. Add bread and mix well. Add eggs and milk to desired moistness. Form into loaf and place on rack in roast pan. Bake at 325 Degrees F. for one to 1½ hours or until done.

## LAMBURG CHILI

2 pounds lamburg  
medium onion, chopped  
small green pepper, chopped  
parsley  
1 quart tomatoes  
2 15½ ounce cans kidney beans  
2 to 3 teaspoons chili powder, or to taste  
Fry lamburg, onion, and pepper. Drain. Add chili powder and parsley and mix well. Add kidney beans and tomatoes and simmer ½ hour. Thicken with cornstarch and water, if desired. Serve with hot bread or rolls or mashed potatoes.

Mrs. Mary Bow  
Annville, Pa.

## LEG OF LAMB

1 leg of lamb  
salt  
4 tablespoons brown sugar  
4 tablespoons flour  
2 tablespoons dry mustard  
Trim lamb of fat and skin; then rub generously with salt. In small bowl, combine sugar, flour, mustard, and enough water to make a paste. Spread paste evenly over lamb; then place in a baking dish. Roast for about one hour in oven preheated to 350 Degrees F. Add ½ cup water, reduce heat to 300 Degrees F. and cook 20 to 25 minutes per pound or until desired doneness.

## HONEY-MUSTARD LEG ROAST

1 leg of lamb  
½ cup prepared mustard  
½ cup honey  
1 teaspoon salt  
¼ teaspoon pepper  
½ teaspoon rosemary  
Place lamb on rack in shallow roasting pan. Roast in slow oven 325 Degrees F. for two hours. Combine mustard, honey, salt, and pepper. Crumble in rosemary, and blend. Pour over lamb. Roast at 300 to 325 Degrees F. until meat thermometer registers desired 160 Degrees F. for medium. (140 Degrees F. is rare or 170 Degrees F. is well-done.) Roast should be removed from oven when the thermometer registers about five degrees lower than desired doneness. Permit roast to set for 15 to 20 minutes before carving. Makes 10 to 12 servings.

## CALIFORNIA LOIN CHOPS

6 loin lamb chops  
4 tablespoons butter or margarine  
2 tablespoons shallots, minced  
2 tablespoons chopped parsley  
1 tablespoon flour  
1 cup white wine  
Place half the butter in skillet and brown the chops on both sides. Remove the chops and keep warm in a baking pan large enough to allow them to lie flat and close together. Lightly saute the shallots and parsley in the skillet butter, mix in the flour, and slowly thin with the wine, stirring constantly. Pour wine sauce over the chops and dot with remaining butter. Seal the pan with aluminum foil and bake at 325 Degrees F. for 20 minutes. Remove foil and bake for another five minutes. Serves 3.

## EASY DILLED LAMB STEW

2 pounds cubed lamb  
2 tablespoons oil  
½ teaspoon salt  
½ teaspoon dill weed  
1 cup water  
1 cup sliced carrots  
1 cup sliced celery  
2 tablespoons flour  
½ cup water  
1 cup sour cream  
Brown lamb in hot oil over medium heat. Sprinkle salt and dill weed over lamb and add one cup water. Cover and simmer for one hour or until lamb is almost tender. Add celery and carrots. Continue cooking until vegetables are tender, about 30 minutes. Blend flour with ½ cup water and stir into the stew; cook, stirring, until thickened. Stir in sour cream, heat, but do not boil. Serve with steamed rice, potatoes, or noodles.

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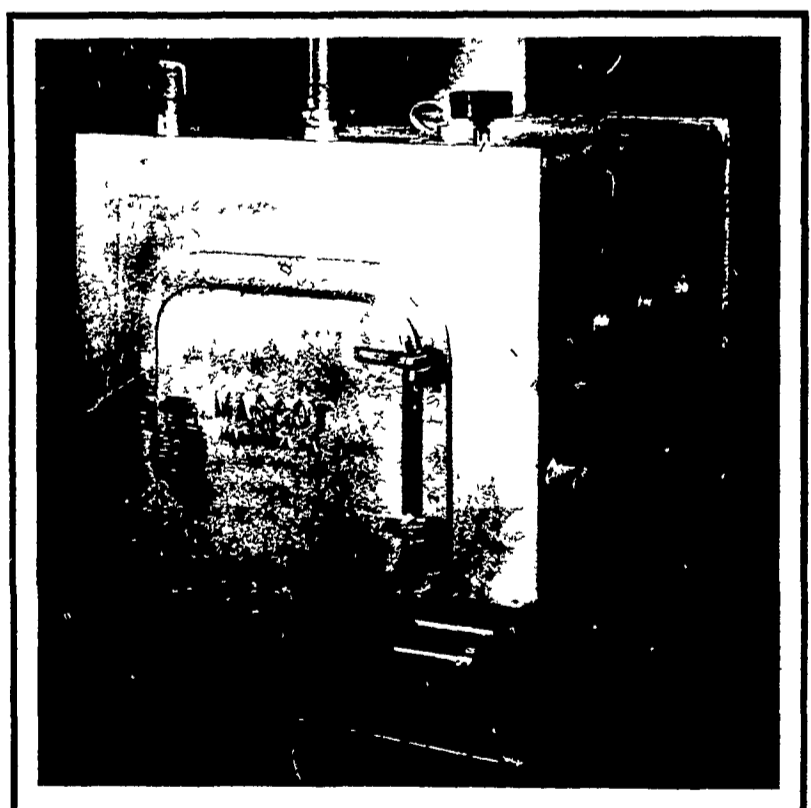
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