

## Leg of Lamb “Gyro Style”©

### Ingredients:

6 1/2–7 lb.	leg of lamb, debone and trim fat; slice meat into 1/4 inch slices (about 3.5 lbs. meat)
2 Tbsp.	garlic, minced
1 tsp.	salt
1 tsp.	black or white pepper
1 Tbsp.	oregano
2 Tbsp.	rosemary, chopped
1/2 cup	olive oil
1/4 cup	white wine
4 cups	onions, sliced



### Method:

Debone and trim fat from leg of lamb; and cut into 1/4" slices. Set aside.

In a tall container purée garlic, salt, pepper, oregano, rosemary, olive oil and wine with the Magic Wand using the knife blade or in a blender. It will be very creamy.

In a mixing bowl, put sliced onions and fold in garlic mixture.

Spray a 8 or 9" deep dish pie plate with Pam™. Line bottom with meat in a single layer (do not overlap). (Save the larger pieces for the top layer.) Spread 2 Tbsp. of the onion mixture over the meat. Add another single layer of meat, then the next layer of onions. Continue until all meat and onion mixture are in the stack finishing with meat (you will have about 1/2 cup onions leftover). Lay a piece of plastic over the meat and press down on meat to compress it even more. Let sit in the refrigerator for two days. Seal tightly after about an hour when the meat and onion mixture is very cold.

Preheat conventional oven to 475°, convection oven to 450°.

To bake: Remove meat from refrigerator and let sit on the counter 15–20 minutes. Line a baking sheet with foil. Set pie plate with meat in center of sheet and bake 1–1 1/2 hours (170° on a meat probe). When done, let sit 10–20 minutes and slice vertically in thin slices.

Serve with gravy to the side.

### Gravy—Ingredients:

1/2 cup	leftover onions
drippings from lamb	
1–4 oz. pkg.	Lawry's™ Au Jus Gravy Mix
2–3 Tbsp.	white or red wine
1/4–1/2 cup	cream



### Method:

In a medium pot sauté onions tender crisp. Add drippings from lamb and sauté down to about one cup. Add au jus mixture, wine and cream and simmer to a creamy consistency. Taste for salt.

**Hint:** Ask your butcher to debone and slice the meat. Ask for bones and trimmings to cook in a soup.

**Hint:** Leftover meat? Shred fine and add barbeque sauce.

## Half Tomatoes Baked À la Parm©

### Ingredients:

1/2 large firm plum tomato per person  
fajitas seasoning  
lemon pepper  
1/4 cup olive oil  
1/2 tsp. chili oil  
parmesan cheese, grated  
oregano, marjoram or dill

### Method:

Preheat conventional oven to 350°, convection oven to 325°

Put tomatoes on Wilton Armental™ deviled egg plate or in a deep dish pie plate sprayed with Pam™. Sprinkle tops of tomatoes with fajitas seasoning and lemon pepper. Mix oils together and sprinkle over top of tomatoes. Just before baking, sprinkle tops with parmesan cheese and oregano.

Bake 8–10 minutes or until tomatoes are tender.

*Hint: Mix parmesan and herbs together. It is easier to top the tomatoes and is a time saver!*

*Hint: The plum tomatoes fit easily in the deviled egg plate, but be sure it is ovenproof.*

