

Roast Leg of Lamb

6 lbs lamb 2 tsp garlic salt
1/2 lemon 1/2 tsp pepper
4 tbsp oil 2 tsp rosemary crumbled

Rub surface of lamb well with lemon.
Drizzle oil over lamb sprinkle w/
garlic salt, pepper, & rosemary.

Roast 300° 30 min/pound (about 3 hrs)

Chicken & Dumplings

1 fryer - salt & pepper, flour & brown.
Pour off all excess grease. Dice up
celery & onions & cook until clear,
not browned. Add enough water
to about 3/4 cover chicken. Cook
until tender then make Bisquick
dumplings & drop on top as
directed on box.

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CHICKEN IN A POT



Place in pot:

1 chicken leg and thigh or 1 chicken breast
cut in half
1 bay leaf
1 clove pressed into 1 small garlic clove
1/2 small onion cut bite-size
1 small carrot cut in 1/2-inch pieces
1 small new potato or red potato, quartered,
with peel
1/2 celery stalk cut bite-size
3 small sprigs parsley
Sprinkle of salt
Pinch of black pepper

Add 1-1/2 cups water, boil 25 minutes
covered. (Cook 10 minutes more if you
want chicken falling off bone.)