



BLUESCREEK FARM MEATS'

SPRING LAMB ROAST

INSTRUCTIONS

This recipe can be used on ANY Lamb roast. The portions were scaled for a small to medium roast (1-2 lbs)

Finely dice 4 dried apricots, 2 cloves of garlic, thyme and salt together.

Make small slits in the meat and with your finger stuff mixture into holes.

Whisk 2 Tbsp of apricot jam with 2 Tbsp orange juice, this may be easier to do if orange juice is heated in the microwave. Then glaze the roast with the liquid.

Bake roast as directed by Bluescreek, depending on size and type of roast chosen.

Serves 2-4 people

INGREDIENTS

1-2 lb lamb Roast
4 dried apricots, finely diced
2 cloves of garlic
2 sprigs of thyme
1 tsp. salt
2 Tbsp apricot jam
2 Tbsp orange Juice

EQUIPMENT

Knife
Cutting board
Baking Dish
Whisk
Small bowl
Well-padded oven mitt