



EASTER SUNDAY LEG OF LAMB WITH APRICOTS

Recipe Sheet No 18



Serves 6

Ingredients

5-6 lb (2-3kg) leg of lamb, part boned

6oz (175g) ready to eat apricots

1lb(500g) shallots

juice of one orange

1 tbsp. clear honey

1 tbsp. Dijon mustard

Method

Soak the apricots in orange juice for 2 hours to soften, then pack the meat with the apricots in the space where the bone has been removed.

Tie the lamb joint neatly with string.

Heat oven to 350F, Gas Mark 4, 180C.

Put the meat on a rack in a roasting tin, place above the centre of the oven and cook allowing 25 minutes per 1lb (500g)

About an hour before the end of cooking time, place the whole unpeeled shallots around the joint in the tin

Mix the mustard with the honey

Thirty minutes before end of cooking time, lift the meat from the tin and pour off nearly all the fat

Replace the meat and spread the honey mixture over the surface

Return to oven to complete the cooking time

Leave to stand for 20 minutes before serving with a little of the pan juices heated with stock