

THE OLIVE AND THE GRAPE

Mentor – West Side Market – Tower City

440-257-0778 216-771-0778 www.theoliveandthegrape.biz

SPRING LEG OF LAMB

Rub a leg of lamb with ***olive oil***, coat it with ***Lamb Seasoning*** and roast or grill it. Baste with red wine and its own natural juices to a temperature of 160-165 degrees.

Don't limit yourself to just lamb. Try the same recipe with a good cut of venison or rub the inner cavity and outer skin of a goose or duck with ***olive oil***, ***Lamb Seasoning*** and fresh garlic. The Lamb Seasoning also holds its own with strong flavored or gamey meats.

MAPLE SUGAR SPICE MUSTARD GLAZE FOR HAM

Ingredients:

2½ tbsp. ***Maple Sugar & Spice Pepper Seasoning***

2 tbsp. ***coarse-grain Dijon mustard***

2 tsp. ***olive oil***

3 tbsp. ***balsamic vinegar***

Directions:

Mix all ingredients together thoroughly.

Serving Suggestions:

This glaze is not only good for ham, but also great for pouring over cooked vegetables, as a dressing for salads and for basting chicken, pork or salmon before grilling.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE, Mentor, West Side Market and Tower City.

Additional recipes are available at www.theoliveandthegrape.biz (“Library” and “Our Products” pages)