

Holiday Meals with Elegance and Ease

Hectic and busy as it is, the holiday season still inspires the creative urge to entertain with a greater flair than usual. This year delight your family and friends with a festive menu that's easy, elegant and destined to become a holiday tradition.

Fresh American lamb brushed with a cranberry-ginger glaze makes a dazzling entree that's a snap to prepare. Boned, rolled and tied, the leg is naturally lean and tender and needs little attention while cooking except for occasional basting. Roast the leg of lamb at a moderate temperature and for perfectly delicious results, don't overcook. Lamb is best when cooked to an internal temperature of 140°F for rare, 150-155°F for medium and 160°F for well-done.

An easy yet elegant Broccoli-Walnut Wild Rice starts as the perfect accompaniment for the Festive Leg of Lamb with Ruby Glaze. Seasonal favorites, broccoli and walnuts, add a touch of color and crunch to the premium wild rice, long grain rice and subtle blend of 23 herbs and seasonings in Long Grain & Wild Rice. Whether prepared and served according to package directions or creatively teamed with other seasonal ingredients such as fruits, vegetables and nuts for more elaborate accompaniments, the simple, no-watch preparation makes this wild rice combination a must for holiday meals.

Leftover leg of lamb paired with long grain and wild rice combinations provides the makings for wonderfully quick and easy dishes. Lamb and Wild Rice Skillet features strips of lamb cooked with the five-minute preparation long grain and wild rice, carrots and mushrooms for a delicious one-dish meal. Or, for a taste of the traditional, prepare Wild Rice and Lamb Curry-In-A-Hurry. Simmer cubes of lamb with curry, apple and onion. Serve with the hearty brown and wild rice combination to which favorite curry condiments, raisins and almonds, are added. A sprinkling of green onion is the final touch to this special entree ready to serve in less than an hour.



Family and friends will savor this special, easy preparation holiday meal starting Festive Leg of Lamb with Ruby Glaze and Broccoli-Walnut Wild Rice. Easy on the cook, fresh American lamb needs little attention except for occasional basting with the cranberry-ginger glaze. Long Grain & Wild Rice paired with crisp-tender broccoli and crunchy walnuts makes a perfect accompaniment in just 25 minutes of no-watch cooking.

Festive Leg of Lamb with Ruby Glaze

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| 1 package (12 ounces) fresh or frozen cranberries | 1 to 2 teaspoons grated fresh ginger |
| 1 cup sugar | 1 boned, rolled and tied leg of lamb (about 5 to 7 pounds) |
| 1 cup port wine | |

Combine cranberries, sugar and wine in medium saucepan. Bring to a boil over high heat, stirring to dissolve sugar. Reduce heat; boil uncovered until skins pop, about 5 minutes. Remove from heat. Stir in ginger. Cover and set aside. Place lamb on rack in shallow roasting pan. Roast uncovered at 325°F for 30 minutes. Spoon enough cranberry glaze over lamb just to coat evenly; reserve remaining glaze. Continue roasting for 2 to 3 hours (about 25 to 30 minutes per pound) or until meat thermometer registers 140° (rare) to 150°-155°F (medium). Baste lamb occasionally with glaze during roasting. Let stand 10 minutes before carving.* Serve with remaining glaze, warm or chilled, and Broccoli-Walnut Wild Rice. Makes 6 to 8 servings.

*Roast will continue to cook during standing time; remove from the oven at slightly lower internal degree of doneness than desired.

Lamb and Wild Rice Skillet

(Not Illustrated)

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| 1-1/4 cups water | 1 cup small mushrooms (cut in quarters if large)* |
| 1/2 cup white wine | 2 cups lamb strips (1 x 1/4 x 1/4-inch strips cut from leftover lamb) |
| 2 tablespoons butter or margarine | 1 medium carrot, shredded |
| 1 package (6-1/4 ounces) Fast Cooking Long Grain & Wild Rice | 2 green onions, finely chopped |

Combine water, wine, butter, contents of rice and seasoning packets and mushrooms in 10-inch skillet. Bring to a vigorous boil. Stir in lamb. Cover tightly and simmer until all liquid is absorbed, about 5 minutes. Stir in carrot. Sprinkle with onion. Makes 6 servings.

*1 can (4 ounces) sliced mushrooms, drained, may be substituted.

Broccoli-Walnut Wild Rice

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| 1 tablespoon butter or margarine | 1 package (6 ounces) Long Grain & Wild Rice |
| 1/8 teaspoon cayenne pepper | |
| 1/3 cup walnut pieces | 1-1/2 cups small broccoli flowerets |
| 2-1/3 cups water | |

Melt butter in medium saucepan over medium-low heat; stir in cayenne and walnut pieces. Cook, stirring constantly, just until walnuts are lightly browned and toasted. Remove walnuts from saucepan; reserve. Add water and contents of rice and seasoning packets to saucepan; stir. Bring to a boil. Cover tightly and simmer 20 minutes. Stir in broccoli. Continue simmering covered until all water is absorbed, about 5 minutes. Sprinkle with walnuts. Makes 6 servings.

Wild Rice and Lamb Curry-In-A-Hurry

(See Illustration)

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| 1 medium Granny Smith apple, cored and chopped | 1/4 cup golden raisins |
| 1 medium onion, cut into thin wedges | 2 teaspoons curry powder |
| 2 tablespoons butter or margarine | 1/4 teaspoon ground cumin |
| 1 can (15 to 16 ounces) whole tomatoes | 1/4 teaspoon cinnamon |
| 1-3/4 cups water | 2 cups lamb cubes (1-inch cubes cut from leftover lamb) |
| 1 package (5 ounces) Brown & Wild Rice With Mushrooms | 2 tablespoons toasted chopped almonds |
| | 1 green onion, thinly sliced |

Cook apple and onion in 1 tablespoon of the butter in 10-inch skillet over medium heat 3 to 5 minutes. Add tomatoes and liquid, breaking up tomatoes with spoon. Bring to a boil; reduce heat and simmer uncovered 15 minutes. Meanwhile, combine water, contents of rice and seasoning packets, raisins and remaining 1 tablespoon butter in medium saucepan. Bring to a boil. Cover tightly and simmer 20 minutes.

While rice cooks, stir together curry, cumin and cinnamon in medium bowl; add lamb and stir to coat well. Add seasoned lamb to tomato mixture and simmer covered about 5 minutes to heat through. Remove rice from heat. Let rice stand covered 5 minutes or until desired consistency. Stir almonds into cooked rice. Spoon lamb curry over rice; sprinkle with green onion. Makes 4 servings.