

Lamb and Rice (Tatko Laicharoff's)

1 leg of lamb
Garlic salt/powder

Black pepper
Margarine

2 onions
2 lb. box of Uncle Ben's rice
(will use ½ of it)
Salt
Tomato sauce (e.g., Hunts 8 oz. can)
(2 cans if using whole box of rice)

Directions:

Rinse take leg of lamb and dry by dabbing with a paper towel (will help keep crisp). Sprinkle garlic and black pepper (very little) on all sides of leg before baking; place into a roaster. Cover and bake at 325° (If whole leg of lamb, bake for 3 hours; if ½ leg of lamb or 4 leg center slices, bake for 1 ½ hours).

While lamb is baking:

Put 3 tablespoons of margarine, 2 onions chopped fine into a frying pan - sautee 'til translucent on low heat. (Optional: separate ½ box of rice, any dark from the 'clean'. Throw in rice with the onions and margarine (do not burn) until brown (about 10 minutes). Keep stirring, do not burn.

Add 2 palm fulls of salt and some black pepper. Add 8 oz. can of Hunts tomato sauce. Stir it up, with the sauce; do not burn. Put on a pot of water (about 5 cups) to boil.

When leg of lamb is done, add this sauce (contents of pan) all around the leg of lamb. Add some of the boiling water to the now empty frying pan and pour its contents around the lamb as well. Spread out the rice, add more boiling water (about 4 cups) until the roaster is about ¾ full, covering the rice. Stir.

Raise the oven temperature to 350°; bake for 30 minutes.

Take the top off and lower the heat. Stir it up, then bake until enough of the liquid is absorbed. Put the lid on and let set for 5 minutes.