

Apricot & Walnut Stuffed Carmichael Gigot of Lamb

Ingredients:

1 Gigot or shoulder of carmichael's lamb. Boned out and trimmed.

Stuffing

85g dried apricots (chopped and soaked in oneglass of port)

1 Medium onion - chopped

25g margarine

40g walnuts - chopped

120g white breadcrumbs

1/4 Level tsp salt

50g sultanas

2 tbsp milk

Sauce

1 tbsp soy or Worcestershire sauce

2 Level tbsp Braeside heather honey

2 Rounded tbsp cranberry sauce

1 tbsp distilled malt vinegar

1 Rounded tsp cornflour

Port drained from apricots

Oven tempglass mark 4, 175°C, 350°F

Method:

1. Sauté the onions in the melted margarine, add to the other stuffing ingredients and the drained apricots.
2. Stuff the shoulder of gigot and secure with string.
3. Mix together all the sauce ingredients except the cornflour.
4. Pour over the lamb.
5. Cover and bake for 1-1½ hours, remove for the final ½ hour to crisp surface.
6. Place lamb on a serving dish and keep warm.
7. Blend the cornflour with 2tsp water and stir into the sauce, bring to the boil.
8. Pour into sauce boat.
9. Serve the lamb with roast potatoes, green vegetables and delicious sauce.