

Raspberry Crown Roast

Recipe Cookbook: Fabulous Food Associations

Prep Time: 20 minutes Cooking Time: 60 minutes

INGREDIENTS:

1 crown roast lamb, 16-rib
1 TBS lemon pepper
1 tsp salt
1 C mint jelly
1 C raspberry vinegar
1 C fresh raspberries

DIRECTIONS:

Wrap ends of crown roast with foil. Sprinkle roast with lemon pepper. Combine mint jelly & raspberry vinegar. Marinate roast with mixture & refrigerate 8-10 hours. Place roast in 325° F oven & roast at 145-150° F internal temperature for medium-rare. Brush often with marinade while roasting. Serve with fresh raspberries.

Serves: 8