

# Recipe Of The Week

## ROAST LAMB CHOPS

1 or 3 lb. lamb chops	black pepper	1½t peparicka
3 med onions	½ green pepper	1 T flour
1 garlic clove	2 stem celery	salt
	½ t sage	

Remove outer skin and excess fat from chops, wash arrange the chops in roaster. Chop in the onions, green pepper and celery. Add other seasonings and partly cover the meat with water, cover and cook in 450 degree oven until meat is tender. Lower the oven to 300 degree and continue to cook until well done.