

# Delicious Recipe for Lamb Dish

**NEW YORK** — A young IBM operator for the New York Telephone Company, who entered college last fall, says her choice of this week's "Recipe to Remember" was prompted by the fact that "so many people do not know the many and delicious ways lamb can be prepared."

Miss Brenda TX Jones,



**COLLECTOR** of recipes as a hobby, college student and IBM operator, Miss Brenda TX Jones selects as a favorite dish, "Lamb and Eggplant Bake."

whose hobbies include "collecting good recipes" and sewing, reveals the taste-pleasing recipe for "Lamb and Eggplant Bake."

## LAMB AND EGGPLANT BAKE

- ½ cup butter or margarine
- 1 medium-sized eggplant, sliced lengthwise in ½-inch slices
- 1 lb. ground lamb
- ¼ cup chopped onion
- ½ tsp. salt
- dash pepper
- 1 eight-oz. can tomato sauce
- ¼ cup grated cheese
- ½ lb. mild cheese, sliced

Melt butter or margarine. Add eggplant slices; cook over low heat until lightly browned on both sides. Place in shallow 2-quart baking pan; reserve drippings.

**ADD LAMB**, onion, salt and pepper to drippings. Cook until lamb is slightly browned. Place over eggplant. Add tomato sauce and grated cheese. Bake in moderate oven (350 degrees) for 20 minutes. Add sliced mild cheese; bake 10 minutes, or until cheese is bubbly and melted. Makes 6 servings.