

## Chorizo Sausage

2T paprika  
.5t coriander ground  
.25t ground clove, scant  
.25t black pepper  
.25t oregano  
.25t cumin  
.25t cinnamon, scant  
1T minced garlic  
1T salt  
2T vinegar, cider  
1 lb ground pork, *lean*

## Ohio Roast Leg of Lamb Courtesy of the Ohio Sheep Improvement Association Lamb Marketing Program

1 (5-8lb) leg of lamb boneless or bone in  
½ c. garlic powder  
½ c ground black pepper  
1 diced onion  
1 tsp salt

Remove as much excess fat & connective tissue as possible. Mix pepper, garlic & salt in small bowl; rub over lamb & place in roaster bag or crock pot. Sprinkle diced onion over lamb. Roasting in oven—set oven to 375 F Spray roaster pan w/cooking spray, place roasting bag inside, loaded w/ lamb & onion, seal per package directions. Roast until thickest part of lamb registers 135F on instant-read thermometer for medium rare (about 1hr 20 minutes, 145 F for medium about 1 hr 30 min, 160 F for well done about 1hr 45 min. to keep lamb moist, baste w/chicken broth while cooking

Let rest 10 minutes before carving or pulling

The Leg of Lamb can be sliced or pulled for sandwiches. BBQ Sauce may also be added

## Pita Bread

In a mixing bowl, combine:  
1 c. warm water  
1 packet dry active yeast

Stir into the softened yeast mixture:

1 tsp salt

1 tap olive oil

¼ c stone-ground whole wheat flour (Stutzman's)

1 c. bread flour

Beat well to develop the gluten. To make a stiff dough, gradually add:

1 c. bread flour, more or less

Turn out onto lightly floured surface & knead until smooth & elastic. Place in bowl oiled with ½ tsp olive oil. Cover & let rise until double in bulk, about 1 hr. Punch dough down, divide into 8 equal parts. Shape into balls by pulling down on sides & tucking them under. Place on floured baking sheet, dust tops w/flour; cover. Let rest 10 minutes. Work w/1 at a time. On lightly floured surface, gently flatten w/palm of your hand, then roll out to 5-or-6-inch circle. They should be about 1/8" thick. Place rolled pitas on large floured bake sheet, 4 to a sheet. Dust tops, cover, let rest 15-20 minutes. Meanwhile preheat oven to 500F. place 1 rack in the lowest position & 1 in the highest. When ready to bake, put 1 tray of pitas on the bottom rack. After 4 minutes, quickly transfer the sheet to the top rack & put on bottom rack 2<sup>nd</sup> tray of pitas. After 4 minutes, remove top tray of pitas & move 2<sup>nd</sup> tray up for 4 more minutes. As they come out of the oven, stack between towels to keep soft. Makes 8 If keeping for another day, when COMPLETELY cool, wrap tightly in plastic

Tzatziki Sauce

1 c. yogurt

1 c. peeled, seeded, shredded cucumber

2 Tbl fresh lemon juice

1/2 tsp minced garlic

1 Tbl chopped fresh mint

½ Tbl chopped fresh parsley

Combine all in non-reactive bowl.