



A taste of things to come...

Enjoy these seasonal
recipes, courtesy of the
Cookbook Committee!

Includes the recipes that make our
Maundy Thursday Lamb Supper so
special, and ideas for how to use up all
of those hard boiled eggs!

Watch for news of the Christ
Church Detroit Cookbook coming
soon!



Chef Christopher Galli's Roast Lamb

Chef's Notes

This is the recipe that has been served as part of Christ Church Detroit's Maundy Thursday Lamb Supper. The Espagnole Sauce is adapted from Epicurious.

Ingredients

- Boneless Leg of Lamb (8-10 lbs.) with netting
- Salt & Pepper
- 6 Cloves of Garlic
- Espagnole Sauce (8 oz.) - NEXT PAGE

Directions

Preheat oven to 350°F

Remove cryovac plastic covering, but not the netting. (If it doesn't have netting, tie up the lamb to keep its shape.) Rinse the lamb and pat dry. Sprinkle salt & pepper on the top of the lamb (fatty side). Cut up the garlic into 24 pieces (each clove into 4 pieces). Make a small slit into the fat side with a knife avoiding the netting. Insert a clove piece into the slit until you cannot see it. Distribute the 24 garlic pieces evenly around the top and sides of the lamb.

Use a roasting pan with a rack. Bake at 350°F. To bake to your liking, use a meat thermometer for exact internal temperature. Bake until the lamb reaches the following temperature:

For medium rare - 145 degrees

For medium - 160 degrees

For well done - 170 degrees

After removing from the oven, let the lamb rest for at least 30-45 minutes. Cut off netting and slice. Serve with 8 oz. of Espagnole Sauce. (See Next Page.)



Chef's Notes

The Espagnole is adapted from a recipe originally published by Epicurious.

Ingredients

For the Espagnole

- 1 small carrot, coarsely chopped
- 1 medium onion, coarsely chopped
- 1/2 stick (1/4 c.) unsalted butter
- 1/4 c. all-purpose flour
- 4 c. hot beef stock or reconstituted beef-veal demi-glace concentrate (*See note below.)
- 1/4 c. canned tomato purée
- 2 large garlic cloves, coarsely chopped
- 1 celery rib, coarsely chopped
- 1/2 tsp. whole black peppercorns
- 1 Turkish or 1/2 California bay leaf
- 4 T. of chopped rosemary

Espagnole for Roast Lamb

Directions

Cook carrot and onion in butter in a 3-quart heavy saucepan over moderate heat, stirring occasionally, until golden, 7 to 8 minutes. Add flour and cook roux over moderately low heat, stirring constantly, until medium brown, 6 to 10 minutes. Add hot stock in a fast stream, whisking constantly to prevent lumps, then add tomato purée, garlic, celery, peppercorns, bay leaf and rosemary, and bring to a boil, stirring. Reduce heat and cook at a bare simmer, uncovered, stirring occasionally, until reduced to about 3 cups, about 45 minutes.

Pour sauce through a fine-mesh sieve into a bowl, discarding solids.

*Note re: Demi-glace - Available at some specialty foods shops and cooking.com. (Stock requires a dilution ratio of 1:16; 1/4 cup concentrate to 4 cups water.)



Josephine Mashour's Syrian Rice

Chef's Notes

Jo has been making this rice in much greater quantities for years, as part of the Christ Church Detroit Lamb Supper.

She scaled this down especially for home use. Make sure to watch her tutorial video!

The secret to the success of this rice, and what creates the delicious flavor, is the browning of the orzo in butter.

Saha (Bon Appetit)!

Ingredients

½ stick (¼ c.) butter

⅓ c. orzo pasta

1 c. rice

2 c. water

½ tsp. Salt

Directions

Serves: 4

Total time: 20 minutes

Melt the butter in a medium saucepan on medium high heat. Add the orzo, and stir continually so it does not burn, until the orzo is lightly golden brown. Stir the rice into the butter/orzo mixture.

While browning the orzo, boil the water in a separate pot. Add the salt to the water. Slowly (using caution so the butter does not spatter) pour the boiling water into the rice mixture, and stir. Set the heat to medium, cover, and cook for 10 minutes without lifting lid or stirring. Stir before serving or plating.



Rosemary Esse's Deviled Eggs

Ingredients

- 6 hard-cooked eggs
- 3 T. mayonnaise
- 2 tsp. lemon juice
- 2 tsp. prepared mustard
- 1 1/2 tsp. Worcestershire sauce
- 1/4 tsp. salt
- 1/8 tsp. pepper
- Paprika and parsley for garnish

Directions

Cut eggs in half lengthwise; remove yolks. Mash yolks, combine with all ingredients, blending well. Refill egg whites. Garnish with parsley and sprinkle yolks with paprika.

Variations: Add one or more of the following to the basic recipe.

- Several slices of crumbled, cooked bacon (or bacon bits)
- Chopped ham (or other lunchmeat) or one 3 oz. can deviled ham
- 2/3 cup grated sharp cheddar cheese and 2 T. mayonnaise
- Chopped ripe olives
- One tablespoon sweet pickle (or mustard) relish



Chef's Notes

What a delightful way to use all those hard boiled eggs! Beth Ann has made these from an old Gourmet recipe and says they are really tender, so make sure you don't overhandle the dough!

Ingredients

For cookies

- 2 cups sifted all-purpose flour (sift before measuring)
- 1/2 teaspoon salt
- 2 sticks (1 cup) unsalted butter, softened
- 3/4 cup sugar
- 5 hard-boiled large egg yolks, forced through a fine sieve
- 1 teaspoon vanilla

For glaze and decoration

- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1 large egg
- 1 teaspoon milk

Polish Butter Cookies

Directions

Sift together flour and salt.

Beat together butter and sugar with an electric mixer until pale and fluffy. Beat in yolks and vanilla until combined well. Mix in flour mixture at low speed just until blended. Form dough into a disk and chill, wrapped in plastic wrap, until firm, about 1 hour.

Preheat oven to 350°F.

Keeping remaining dough chilled, roll out one fourth of dough slightly less than 1/4 inch thick on floured pastry cloth with sleeve-covered rolling pin (dough is soft). Cut out desired shapes with a 2 1/2- to 3-inch floured cookie cutter. Chill scraps. Arrange cookies 1 inch apart on a greased baking sheet.

Glaze and decorate cookies:

Stir together sugar and cinnamon in a small bowl. Lightly beat together egg and milk in another bowl. Lightly brush tops of cookies with egg mixture and sprinkle with cinnamon sugar.

Bake cookies in middle of oven until pale golden, about 12 minutes, then transfer to a rack to cool. Make more cookies in same manner, rerolling scraps no more than twice.