

Crown Roast Of Lamb

Paper frills or booties can be bought from the butcher or from cooking stores.

Ingredients

1 crown roast of lamb

Cooking Utensils

roasting pan

aluminum foil

paper frills **or** booties

string

scissors

Serving Utensils

serving plate

serving fork

serving knife

Wrap the ends of the exposed bones with aluminum foil. Shape the roast into a circle and tie the two end bones together with string. The dish can be prepared up to this point in advance. Preheat the oven to 450°F. Place the lamb on the rack in the roasting pan upside down with the end of the bones on the bottom. Place the lamb in the oven and immediately reduce the temperature to 350°F. Cook 30 minutes per pound. Remove the pan from the oven and place the meat on the serving dish with the aluminum covered bones facing up. Remove the aluminum foil and place paper frills on the end of each bone. Carve the lamb at the sideboard and serve hot.