DAWN RECIPES:

Roast Lamb A Spring Delicacy

To celebrate the rites of Spring, roast lamb is a top choice for the discerning food preparer, and one splendid treat is this glazed crown of lamb with accessories.

Easter heralds the sweetness of spring, and brings with it a hope for new life that is eloquently seen in the beauty of the delicate blossoms and greenery that surrounds us once again.

Many traditions for this holiday actually predate the Christian era, and varied foods we prepare today were used at ancient feasts for celebrating the rites of spring.

One of them was paschal lamb. Today lamb is still a favorite choice for an Easter Sunday celebration dinner.

A most elegant and special way to serve lamb is "Cranberry Glazed Crown of Lamb." This dish is not only delectable, but it is a magnificent sight to set before your family and guests.

The center of the lamb is stuffed with a tasteful dressing combining brown rice, onion, celery, tomatoes, relish and seasonings. When the lamb is placed on a platter, it can be colorfully surrounded by mushrooms, carrots, asparagus and broccoli.

As a special Easter treat to be served as an hors d'oeuvre, consider preparing "Berry Pink Marbleized Eggs" with a pleasing spicy "Cran Dip."

These colorful eggs are easy to make by boiling them in a liquid mix of cranberry juice cocktail and tea.

Not just for decoration, these edible eggs are particularly delicious when dipped into a mixture of jellied cranberry sauce, chopped onion, sour cream and minced celery.

For a special drink on Easter day to be served as an aperitif or to toast along with your lamb, "Cranapple Rosy Vino" is a refreshing and tasteful treasure. It combines jellied cranberry sauce, cranberry apple drink, ginger ale, and a red or rose wine.

Serve your drink in wine glasses with or without ice, or if you wish to make a large quantity double the ingredients for a punch bowl, pitchers or pour into large carafes.

The splendor of Easter will be even more significant when you present these very special celebration dining treats.

Glazed Crown of Lamb

(Serves 8)

1 crown roast of lamb, about 6 to 8 pounds
Salt and pepper
2 tablespoons oil
1 large onion, chopped
1 cup chopped celery
2 tomatoes, chopped
1 cup raw brown rice, cooked and drained
Ground lamb trimmings
1 cup Ocean Spray cranberry-orange relish

GLAZE:

1 cup cranberry apple drink
1 cup jellied cranberry sauce
1 tablespoon dried mint leaves
Juice of 1 lemon (about 3 tablespoons)
Cooked vegetables — sauteed halved large mushrooms, baby whole carrots, asparagus spears, broccoli spears

Remove lamb trimmings that are ground from center of lamb. Sprinkle crown inside and out with salt and pepper. In a large skillet, heat oil and cook onion, celery and tomatoes until tender, about 5 minutes, stirring occasionally. Stir in rice, ground lamb and relish.

Remove from heat and stir until well blended. Season to taste with salt and pepper. Use mixture to stuff center of crown roast, which has been placed in a shallow roasting pan lined with foil. Extra stuffing should be placed in a casserole and roasted with lamb during the last hour of cooking.

In a saucepan, combine apple drink, sauce, mint and lemon juice and heat until bubbly and smooth. Roast lamb for 1 hour at 350 degrees F. Baste lamb with cranberry mixture every 15 minutes and roast for 1 more hour. Serve lamb on a platter surrounded with vegetables. Spoon extra glaze, if any, over stuffing just before serving.

Berry Pink Marbelized Eggs

(Makes 12)

12 eggs
Ocean Spray cranberry juice cocktail, about 3 cups
1 tea bag

Cover eggs with water in a saucepan. Simmer gently for 10 minutes. Let eggs cool in water. Drain eggs and tap shells on a hard surface until shells are glazed and cracked all over. Do not remove shells. Replace eggs in saucepan and cover with cranberry juice.

Add tea bag. Bring to a boil, lower heat and simmer for 5 minutes. Remove tea bag. Add 3 tablespoon salt and chill eggs in juice. Drain eggs and rinse with cold water. Remove shells. Juice will have penetrated cracks and colored eggs underneath.

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