

## Ginger Apricot Stuffed Lamb

*This is a tasty dish any time of year. If you make it in the spring when bright orange grape-sized fresh kumquats are available, they make a most attractive and interesting edible garnish.*

3 lb      boneless leg or shoulder of lamb, ready      1.5 kg  
for stuffing (about 5 lb/2.2 kg, bone-in)

### Stuffing:

1 tsp	butter or margarine	5 mL
1	small onion, chopped	1
2/3 cup	coarsely chopped dried apricots	150 mL
1 tbsp	minced fresh gingerroot	15 mL
1 tsp	grated lemon rind	5 mL
	Salt and pepper	

### Glaze:

2 tbsp	apricot jam	25 mL
2 tbsp	Dijon mustard	25 mL
1 tsp	ground ginger	5 mL

### Garnish:

8	apricots (fresh or canned), halved and pitted	8
8	sprigs fresh rosemary or watercress	8
8	small ripe kumquats (optional)	8

**Stuffing:** In nonstick skillet, melt butter over medium heat. Add onion; cook until softened. Stir in apricots, gingerroot, lemon rind, and salt and pepper to taste. Place stuffing in lamb cavity and sew or tie together. Place on rack in roasting pan. Roast in 325°F (160°C) oven for 1 1/2 hours.

**Glaze:** Combine jam, mustard and ginger; brush over lamb. Roast for 15 minutes longer or until lamb is brown outside and pink inside. Transfer to serving platter; tent with foil and let stand for 15 minutes before carving. Arrange apricots, rosemary, and kumquats (if using) around lamb.

*Makes 8 servings.*