

# *Draeger's* MARKET 90<sup>th</sup> anniversary

*Celebrating Family & Food Since 1925*

*Draeger's Markets' continued success of marketing and selling California Lamb creates future possibilities for all sheep producers in California.*

## Holiday Glazed Lamb Sirloin Recipe

6 - 8 Servings



### Ingredients:

- 1 12 oz. package fresh cranberries
- 1 cup granulated sugar
- 1 teaspoon port wine
- 1½ teaspoons fresh ginger, grated
- 3 boneless lamb sirloins (4 - 6 pounds)
- 3 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper

### Preparation:

Combine cranberries, sugar and wine in a saucepan. Bring to a boil and cook for 5 minutes. Remove from the heat and stir in the ginger. Set aside.

Place lamb on rack in shallow roasting pan. Sprinkle evenly with salt and pepper. Roast uncovered for 30 minutes at 325F. Coat lamb evenly with cranberry glaze and return to the oven. Baste the leg occasionally with the remaining glaze. Cook until meat thermometer registers 145 degrees for medium rare. Let stand 10 minutes before carving.