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## *Good Day NY Street Talk with Petite Palate - April 3, 2010 Easter Show Recipes!*

### **Nanna Dee's Greek Style Easter Lamb**

Serves 8 or more

#### Ingredients:

1 7-8 pound leg of lamb, bone in is preferred

6 cloves garlic, sliced thin

Juice of 6 lemons – fresh is better

2 tablespoons chopped fresh oregano or 1 tablespoon dried oregano

Salt and pepper

Olive oil

#### Sauce –

1 12-14 oz can of crushed or diced tomatoes

1 onion sliced thin

#### Directions:

Have butcher cut and tie lamb leg in preparation of cooking.

Preheat oven to 425 degrees F.

Slice little holes with a sharp knife all over the lamb.

Insert the slices of garlic where the holes are – use as much garlic as you like!

Rub the entire leg of lamb with olive oil and oregano.

Salt and pepper to taste.

Put the roast in the oven at 425 for 40 minutes.

Turn down the heat to 325 degrees F and baste in lemon juice.

Baste the roast every 15-20 minutes in lemon juice.

Continue baking at the lower temperature until desired doneness...160 degrees on a meat thermometer should be about medium. Usually, it takes about 20 minutes per pound – but use a thermometer for best results.

About 45 minutes before taking the roast out, dump in the tomatoes and onions around the bottom of the lamb. Continue to baste in lemon juice.

Take out of oven and let rest before serving.

Serve with orzo pasta and spring asparagus!

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### **Nanna Dee's Easter Bread!**

Ingredients:

2 ½ cups all-purpose flour, divided

¼ cup sugar

1 teaspoon salt

1 package active dry yeast

2/3 cup milk

2 tablespoons butter

2 eggs (for dough)

4 whole eggs, dyed, if desired

2 tablespoons melted butter

Directions:

In a large bowl, combine 1 cup flour, sugar, salt and yeast. Stir well.

Combine milk and butter and heat in a small saucepan (not too hot!), just enough to start to soften the butter and the milk is warm.

Gradually add the milk and butter to the flour mixture, stirring constantly. Add the two eggs and ½ cup flour, and beat well. Add the remaining flour, ½ cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl and place the dough in the bowl and turn to coat it with the oil. Cover with a damp cloth or loosely with plastic wrap and let it rise in a warm place about 1 hour (double in volume)

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal size rounds, cover and rest for 10 minutes. Roll each round into a long roll about 36 inches long and 1 ½ inches thick. Using the two long pieces of dough, form a loosely braided ring, leaving spaces for the five colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough.

Preheat the oven to 350 degrees F. Place the loaf on a buttered baking sheet (or one lined with parchment paper), and cover loosely with a damp towel. Let rise in a warm place until doubled in volume (about 1 more hour). Brush top of loaf with melted butter and place in oven for about 50 minutes or until golden brown.

You can frost this if it's more of a dessert bread!

Enjoy!!!!