

LAMB CHOPS SUPREME

In a large skillet, slowly brown 6 *lamb arm or sirloin chops* (cut ½-inch thick) in a small amount of hot shortening; sprinkle with *salt* and *pepper*. Drain off fat. Add a 10½-ounce can *condensed consommé*, ¼ cup each *chopped celery* and *sliced green onion*, and ½ teaspoon *crushed dried thyme*. Cover; simmer 40 to 45 minutes or till meat is

tender. Stack chops to one side. Drain a 3-ounce can *broiled chopped mushrooms*, reserving liquid. Stir and blend mushroom liquid slowly into 3 *tablespoons flour*. Gradually stir flour mixture into consomme in skillet; cook and stir till thickened and bubbly. Add drained mushrooms and 1 *tablespoon dried parsley flakes*; heat through.

✓ see back for Variation.

SUN	MON	TUE	WED	THUR	FRI	SAT
MAY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	1	2 ● FIRST QUARTER	3	4	5	6
7	8	9	10 ○ FULL MOON	11	12	13
14	15	16	17 ● LAST QUARTER	18	19	20
21 Flag Day	22	23	24 ● NEW MOON	25	26	27
28 Father's Day Summer Begins	29	30	JUNE 98			
28	29	30	JULY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31			

Variation: Instead of adding 3-oz. can of mushrooms you can ^{sauté} _{in oil or butter} about 10 mushrooms (sliced). Add mushrooms to the pot, reserving the liquid produced after ~~sautéing~~ cooking the mushrooms. Mix ~~flour~~ flour with the reserved mushroom liquid. Pour flour mixture into the pot. You don't have to add parsley flakes.

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