



Henry Westons Vintage
Special Reserve Cider

Try this very special cider with
game and beef dishes, or with
strong blue cheeses.

Top tip:

*Delicious served with herby
mashed or new potatoes.*



Herefordshire honeyed spring lamb with cider, thyme & tarragon

Ingredients

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| 1.5kg/3lb shoulder of spring lamb | 1 tbsp tarragon, chopped |
| Salt and black pepper,
freshly ground | 250g/8oz Herefordshire honey |
| Good pinch of ground ginger | 300ml/10fl oz Henry Westons
Vintage Special Reserve Cider |
| 1 tbsp thyme, chopped | |

Method

Pre-heat oven to 200°C/400°F/Gas Mk 6.

Line a roasting tin with foil. Rub skin of lamb with salt, pepper and ginger.

Place in roasting tin and spoon honey over the top, sprinkle with half the
chopped herbs.

Pour the cider over and around the lamb.

Put lamb in oven for 30 mins, then lower the heat to 160°C/325°F/Gas Mk 3
and cook for a further hour.

Take lamb from oven and baste well, adding more cider if needed.

Sprinkle over remaining herbs and put back in oven for a further 15 minutes.

Leave the cooked lamb to rest in a warm place.

Place roasting tin on hob, remove excess fat and turn heat up. Cook until
reduced slightly then serve with the sliced lamb.

