

LAKEPOINTE TOWERS NEWSLETTER-APRIL, 2017

Our thoughts and prayers go out to the family of Joan Baker. There will be a Memorial Service on Sunday, April 30, details are posted.

I was away so didn't attend the St. Patrick's Party, but I understand that the Irish Rovers should be worried. Was told a good time was had by all, aren't you sorry you missed it??

Being a person who works on the puzzles, I was disappointed to find that someone had taken apart a partially finished puzzle. This has never happened before and if this was you, please come to the Library on a Monday through Thursday and we will explain why this is not a "good thing" and if you needed the table for some reason, what you should have done instead of taking the puzzle apart.

Lu Norello, Editor

APRIL, 2017 CALENDAR

Friday, April 1-Game night w/Happy Hour 6p

Tuesday, April 11-Social Committee Mtg, 7p Lib/Soc. Rm.

Thursday, April 20-Bunco in Lib/Soc. Room 7p

FIRST FRIDAY - Game night, 7p Lib/Soc.Rm

EVERY TUESDAY - Crafts, cards, etc in the Lib/Soc.Rm 2p-4p

EVERY WEDNESDAY - Cards & Games in the Lib/Soc.Rm 7p

EVERY FRIDAY - Happy Hour Lib/Soc. Rm, 6p

Spring is in the air! And Easter is right around the corner. I can't think of a better Easter dinner than Pistachio Crusted Rack of Lamb. So without further ado...

PISTACHIO CRUSTED RACK OF LAMB

2 racks of lamb, trimmed
1 teaspoon of herbs de Provence (if you're out, sub Rosemary & Thyme)
2/3 cup chopped pistachio nuts
2 tablespoons dry bread crumbs
1 tablespoon each, olive oil and melted butter
3 tablespoons Dijon mustard
Salt and pepper

A rack of lamb is generally trimmed and cleaned really well, but sometimes near the bone, there is a little remaining fat that I like to trim away. Do this carefully so as not to cut into the meat. Also, I like to cut in about ½ inch in between each bone. It's not totally necessary, just my preference.

Preheat oven to 400 degrees

Line a baking sheet with aluminum foil and spray lightly with cooking spray. Generously season each rack of lamb with salt, pepper and herbs de Provence. Place lamb in a medium hot skillet with 1 tablespoon oil and brown on all sides, about 5 minutes. Transfer lamb to baking sheet and set aside. Stir pistachios, bread crumbs, melted butter, olive oil, salt and pepper in a bowl. Spread Dijon on fat side of each rack of lamb. Pat pistachio mixture on top of mustard. Bake in preheated oven until the crust is golden and lamb is pink in center, 20 - 25 minutes. (Internal temperature should be 125 degrees.) Transfer to a platter, tent with foil, and let rest 10 minutes before slicing. (serves 4) Serve with your favorite sides. I like to serve it with garlic mashed Yukon gold potatoes and buttered haricot verts. (French green beans)

Wishing you a happy and Blessed Easter