

## Menu

### Noix of Fresh Ham

Lyonnaise Potatoes

Cucumber Salad

### Rice and Raisin Pudding

#### Noix of Fresh Ham

Brown in frying pan one sliced onion in  $1\frac{1}{2}$  tablespoons bacon fat. Add sprig of majoram or thyme or both. Place the fresh ham in roasting pan, sear it in hot oven  $(450^{\circ})$ , then pour the above over it, add a

couple of whole cloves, 1 cup hot water, 1 cup tomato puree, and seasoning of salt and pepper.

Lower flame to moderate oven ( $350^{\circ}$ ) and roast until meat is tender, allowing about 30 minutes per pound. Thicken the liquid left in the pan for gravy.