## COMMENT The mystery is solved

## By Lori Gysel & Gerry Kentner whatscooking@theifp.ca

There's always an answer to the mystery. You know, you lose something, search desperately for it, give up dejectedly, then it suddenly appears two months later in the oddest, yet completely sensible location when you realize how it arrived there.

Well, a couple of months ago, as I was writing about French Onion Soup, I was remembering fondly having eaten at a restaurant in downtown Georgetown, but I couldn't remember the name of the place. Also had no idea who the owner was. But, they made great French Onion Soup!

Many of you readers were kind enough to write in and give me some leads. I got about six different names as to who the owners were. One gentleman even called my house and gave me hints on how to find someone if you're looking for them- apparently he's in the business of finding people! Made me feel very James Bondish.

The true answer came about a month ago

## Roasted Leg of Lamb INGREDIENTS

• 4-5 lb whole fresh leg of lamb (if you are using frozen, thaw before roasting) • 5 cloves garlic

- 1/4 cup Dijon mustard
- 1/4 cup olive oil
- 3 sprigs fresh rosemary, chopped METHOD

1. To prepare lamb, cut small slits all around the lamb and insert one piece of garlic in each.

2. Brush the Dijon over top and bottom of roast.

3. Drizzle olive oil over the roast and sprinkle with chopped rosemary, salt and pepper.



on Mill St. in downtown Georgetown. Now why I thought it was called the Soup Pot or something like that I have no idea.

Fern reminisces in her note to Gerry and I about learning to make their famous French Onion Soup as well as a cauliflower cheese pie that apparently was a big seller. And, the sandwiches- I remember the sandwiches as being particularly delicious— she says it's because they were made on bread, baked fresh everyday by Sykes Bakery.

I also remember Sykes Bakery— another old Georgetown name— with great bread. Too bad they aren't around anymore!

Anyhow, thanks to all of you for writing in. Thanks to Fern for emailing as well so that we could solve the mystery.

Have fun and keep cooking!



4. Roast uncovered, in a 350 degree F. oven for two and a half to three hours, or until meat thermometer reads 180 degrees F. (for well done).

5. Tent the roast with foil after removing from the oven and rest 20 minutes before carving.





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