



## Uncle Bucks Peppermint Candy Cane Ice-Cream Pie

**Prep time: 10 minutes ~ Freeze time: 3 hours**  
**Total time: 3 hours 10 minutes ~ Serves 4**

Enjoy this recipe as an Old-Fashioned Country Christmas idea

### What you'll need...

- 2 Oreo Cookie Pie Crust (pre-made) 9" pie shell (from dollar store or grocery store).
- 8 oz. frozen whipped topping (partially thawed).
- 1 473ml peppermint ice cream.
- Candy canes crushed or peppermint candy, your choice or both for garnish.

*Optional:* crumbled Oreos and chocolate sauce.

### To Create:

- Soften ice cream until easily mixed with cool whip.
- Spread into cookie pie crust.
- Freeze for several hours.
- Top with crushed candy canes or crumbled Oreos or chocolate sauce.



## Uncle Bucks Roast Christmas Lamb

**Prep time: 15 Minutes ~ Cook time: 1 hour 15 minutes**  
**Total time: 1 hour 30 minutes ~ Serves 4-6**

### What you'll need...

- 1 (2-lb.) boneless lamb shoulder roast, tied with butcher's twine.
- 4 cloves garlic, minced.
- 1 tbsp. fresh chopped rosemary.
- 2 tsp. fresh thyme leaves.
- 3 tbsp. extra-virgin olive oil, divided.
- Kosher salt to taste.
- Freshly ground black pepper.
- 2 lb. baby potatoes.

### To Create....

- Preheat oven to 450° and place oven rack in lower third of oven. In a small bowl, mix together garlic, rosemary, thyme, and 1 tbsp. oil. Season generously with salt and pepper. Rub all over lamb.
- In a 9" x 13" baking dish, toss potatoes with remaining oil and season with more salt and pepper. Place lamb on top of potatoes and roast until internal temperature reaches 145° C, about 1 hour.
- Let rest 15 minutes, remove twine, then slice roast and serve.
- **Honey glazed carrots are a nice side dish:** Cook carrots, drain, then toss with 1 tbsp. butter, 1 tbsp. honey, mince 1 clove garlic or 1 tsp. garlic powder, toss and enjoy.