



YOU HEARD IT AT...

# THE HIGHLINE



Hello Everyone!

My laptop is taking this week off, but never fear, I'll still find a way to get you the Highline! The week has been pleasant with off and on snow, rain, sun, and freezing temps. The cattle and horses are REALLY fuzzy and looking like polar bears, and we're adding extra layers to our daily attire. Families are coming in for the Christmas holidays and check out this little cutie...



. C.J.'s daughter Vanessa is helping with the feeding this morning all decked out in pink fluff. She says the Tooth Fairy came out and left \$3.00 whole dollars!

We've got a fun filled week ahead including riding and roping. Each afternoon the kids and Randy have been riding and roping already this last week, I finally made it out on Friday, a little out of practice but I'll get better. Wes and Randy have been good teachers. Calving season will really give us some hands on experience.

Randy's heading over here in just a few minutes to pick me up. We're heading to town to do some Christmas shopping. Danica is wrapping up some loose ends and heading home for Christmas tomorrow. She made us some homemade Eggnog! I can't wait to try it!

Have a wonderful Christmas everyone!  
Dori

# Cookie's Corner

Here's a great recipe that Pat and I made while they were here from England that was easy and DELICIOUS!

## LAMB BRAISED WITH TOMATOES AND WINE

Rack of Lamb  
Olive Oil  
Onion - chopped  
Garlic - chopped  
Can Chopped Tomatoes in juice  
Red wine  
Salt & Pepper  
Rosemary or any other Herb of your choice

Pan fry the Lamb until almost cooked through. Remove from the pan and keep warm. Add the Onion to the pan and fry until cooked through. Add the can tomatoes, wine and herbs. Allow to come to the boil then add the Lamb back into the pan. Cover and simmer for approximately 15 – 20 mins until the sauce is reduced and flavoursome.



Here we are in my little kitchen.

*Merry Christmas!!!*