



Donated by Allen & Myra Charleston

## **Peach Glazed Emu Roast**

- 4 pound emu roast
- 12 jar peach preserves
- 1/4 cup French's mustard
- 1/4 cup horseradish
- large can sliced peaches
- 1/2 cup raisins

Drain peaches and reserve liquid.

In bowl blend together the preserves, mustard, horseradish, peach juice and raisins. Place roast in large casserole. Pour glaze over roast. Cover and bake at 350 for 3 to 4 hours. Arrange peaches on top of roast, recover and bake another 15 minutes.

Serves 6 to 8