



THE CULINARY INSTITUTE OF AMERICA

American Lamb Board Recipe Booklet

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LAMB MERGUEZ PIZZA

Yield: 4 Dough Balls, About 8 Ounces Each

Ingredients	Amounts
<i>Pizza Dough</i>	
All-purpose flour, plus extra for dusting (optional: combine ½ bread flour, ½ Tipo 00 flour)	625 g
Extra virgin olive oil	30 ml
Sourdough leaven (optional)	45 g
Dry active yeast	5 g
Kosher salt	5 g
<i>Lamb Merguez Spice Mix</i>	
Chili powder	60 g
Salt, fine	45 g
Cayenne	10 g
Cumin, ground	10 g
Anise seeds, ground	10 g
Black pepper, ground	6 g
Sweet paprika	5 g
Garlic cloves, peeled and finely minced	3 ea.
Extra virgin olive oil	2 Tbsp.
<i>Lamb Merguez</i>	
American Lamb, ground	2 lbs.
Lamb Merguez Spice Mix (recipe above)	3 Tbsp.
<i>Pizza Sauce</i>	
Italian plum tomatoes, 28 oz. can	1 ea.
Extra virgin olive oil	1 ½ tsp.
Marjoram, dried, crumbled	1 tsp.
Oregano, dried, crumbled	1 tsp.
Salt	1 tsp. scant
Sugar	1 tsp. scant
Garlic powder	¼ tsp.
<i>Pizza Toppings</i>	
Cornmeal, medium, for dusting	as needed
Black olive tapenade	8 Tbsp.
Pizza Sauce (recipe above)	3 oz.
Lamb Merguez (recipe above)	1 ½ cups
Red onion, sliced thinly and caramelized in extra virgin olive oil	1 ea.
Mozzarella cheese, fresh, drained on	3 cups

cheesecloth for 24 hours in the refrigerator (optional but will produce a better pizza)

Pecorino cheese, grated finely, not packed, grated light and fluffy	2 cups
Extra virgin olive oil	as needed

Method

1. *For the Pizza Dough:* Put 1 $\frac{3}{4}$ cups/420 milliliters lukewarm water in a mixing bowl. Sprinkle yeast over water and let dissolve, about 2 minutes.
2. Using your hands add flour, olive oil, sourdough leaven (optional), and salt. Mix well until flour is incorporated and dough forms, about 5 minutes.
3. Lightly dust a work surface with flour. Turn dough out onto the surface and knead lightly until it looks smooth, 3 to 4 minutes. Cut dough into 4 equal pieces, about 8 ounces/225 grams each.
4. Wrap dough pieces individually in plastic wrap and refrigerate several hours or, for best results, overnight. You can skip this rise and use the dough right away but the cool, slow rise gives the pizza a better texture and flavor.
5. To use dough, remove from the refrigerator, unwrap, flour lightly, and cover with a kitchen towel about 45 minutes before baking. Each dough ball will make a 10-inch diameter pizza.
6. *For the Lamb Merguez Spice Mix:* Mix spices well and keep dry. Mix together with garlic and olive oil. Refrigerate overnight.
7. *For the Lamb Merguez:* Add a 1-2 tablespoons of olive oil mix to a sauté pan and heat over medium heat. Crumble ground lamb into the pan and cook to medium-rare.
8. *For the Pizza Sauce:* Combine all ingredients in a bowl and mix into a relatively smooth sauce. You may do this in a food processor on pulse, but do not purée completely.
9. *To Assemble:* Preheat a baking stone in 500°F oven for 20 minutes.
10. Shape an 8 ounce dough ball into a pizza round, about 10 inches in diameter. Dust a pizza peel or the back of a sheet pan with cornmeal and place the shaped dough on top. Shake the peel to loosen the dough and make sure it slides easily. If stuck, add more cornmeal under the dough.
11. Spread 2 tablespoons of tapenade across the dough. Add 3 ounces of pizza sauce. Distribute 1 $\frac{1}{2}$ cups crumbled lamb merguez evenly and 3 tablespoons caramelized onions. Finish with $\frac{3}{4}$ cup of mozzarella cheese and $\frac{1}{2}$ cup Pecorino cheese.
12. Carefully slide the pizza onto the baking stone and bake for 4 to 8 minutes depending upon your oven. When the pizza is done, slide the peel under it to remove. Place on a cutting board and cut into wedges.

Notes: All components of the recipe are best prepared a day ahead of time.

The pizza dough tastes best prepared a day in advance and refrigerated overnight.

The lamb merguez is best prepared a day ahead and refrigerated overnight to season the lamb.

The recipe will make more than you will need for the pizza but the uncooked meat can be frozen and used at a later time.

The sauce can be prepared in advance and refrigerated. Bring to room temperature before using.

Source: As presented to The Culinary Institute of America and The American Lamb Board
by Chef Cindy Pawlcyn of Mustards Grill, Napa Valley. 2020.

BBQ AMERICAN LAMB BURGER

Yield: 4 Servings

Ingredients	Amounts
<i>BBQ Spice</i>	
Paprika	1 ½ oz.
Brown sugar	1 ½ oz.
Kosher salt	1 oz.
Cayenne	½ oz.
Chipotle chili powder	½ oz.
Garlic powder	½ oz.
Onion powder	½ oz.
<i>Basil Aioli</i>	
Egg yolks	2 ea.
Garlic head, roasted, husks removed	½ ea.
Garlic cloves, raw, peeled	1-2 ea.
Champagne vinegar	1 Tbsp.
Salt	as needed
Black pepper, ground	as needed
Olive oil	2 - 2 ½ cups
Basil pesto	2 Tbsp.
Lemon, juice of	1 ea.
<i>BBQ Sauce</i>	
Onions, diced	4 cups
Ketchup	4 cups
Rice vinegar	2 cups
Apple juice	2 cups
Brown sugar	2 cups
Bacon, crispy, chopped	2 cups
Apple cider vinegar	1 cup
Worcestershire sauce	1 cup
Mustard powder	1 cup
Garlic powder	1/3 cup
White pepper, ground	1 Tbsp.
Cayenne	1 Tbsp.
<i>Lamb Burger</i>	
American Lamb, ground	28 oz.
Salt	as needed
Black pepper, ground	as needed
BBQ Spice (recipe above)	2 tsp.
Red onion slices, grilled	8 ea.
Olive oil	as needed

BBQ Sauce (recipe above)	4 oz.
White cheddar cheese, sliced	8 oz.
Semolina burger bun, split, buttered, and toasted	4 ea.
Basil Aioli (recipe above)	4 Tbsp.
Arugula	4 oz.
Potato chips	16 oz.

Method

1. *For the BBQ Spice:* Mix all ingredients together. Store in a tightly sealed container.
2. *For the Basil Aioli:* In a blender add egg yolks, roasted and raw garlicks, champagne vinegar and salt and pepper to taste. Blend until smooth. Slowly add olive oil until emulsified. Remove from the blender and in a bowl whisk in basil pesto and lemon juice.
3. *For the BBQ Sauce:* Combine all ingredients in a large pot. Bring to a boil and simmer for about 45 minutes, stirring about every 5 minutes. Blend with immersion blender until smooth. Continue to reduce for another 30 minutes and strain through a china cap colander or strainer.
4. *For the Lamb Burger:* Shape ground lamb into 4, 7 ounce patties, and season each patty with salt and pepper to taste and ½ teaspoon BBQ Spice.
5. Preheat a grill or grill pan to medium-high.
6. Season onions with olive oil, salt, and pepper. Grill onion slices and set aside.
7. Brush patties with olive oil and place them on the hot grill. Flip them and baste each with 1 ounce BBQ sauce and continue to grill until caramelized. Add 2 ounces cheese to each and finish grilling to the desired doneness. Place two grilled onions on top of the melted cheese.
8. Toast buns and set on the plate. Spread ½ tablespoon basil aioli on both the top and bottom of the bun. Place a finished lamb burger on the bottom bun and 1 ounce arugula on the top bun. Serve burger open faced with 4 ounces of potato chips.

Source: As presented to The Culinary Institute of America and The American Lamb Board by Chef Cindy Pawlcyn of Mustard's Grill, Napa Valley. 2020.

ROASTED RACK OF AMERICAN LAMB WITH SALSA VERDE

Yield: 4 Servings

Ingredients	Amounts
<i>Salsa Verde</i>	
Cilantro, finely chopped	½ cup
Mint, finely chopped	½ cup
Parsley, finely chopped	½ cup
Lemon, juiced	1 ea.
Lemon, zested	1 ea.
Capers, rinsed, drained, and finely chopped	2 Tbsp.
Anchovies, finely chopped	3 – 6 ea.
Black pepper, ground	as needed
Extra virgin olive oil	¼ - ½ cup
American Lamb rack	2 ea.
<i>Roasted Vegetables</i>	
Purple daikon, small	4 ea.
White daikon, cut into 2/3" obliques	1 ea.
Fingerling potatoes, halved or whole if small	6 ea.
Carrots, mid-sized, peeled and cut length-wise	1 ea.
Rosemary sprigs	1 ea.
Thyme sprigs	3 ea.
Olive oil	as needed
Salt	as needed
Black pepper, ground	as needed
Salt	as needed
Black pepper, ground	as needed
Olive oil	as needed
Breadcrumbs, for garnish	as needed

Method:

1. *For the Salsa Verde:* Mix all of the ingredients together. For a smooth salsa, purée all of the ingredients together in a blender.
2. Preheat the oven to 450°F.
3. French lamb rack. Remove some of the fat cap and score. Make sure to remove the elastin strip. Save trim for use in grind.

4. *For the Roasted Vegetables:* Steam each variety of vegetables until fork tender. Place vegetables in a roasting pan and top with sprigs of rosemary and thyme. Drizzle lightly with olive oil, salt, and pepper, and roast for 6 – 8 minutes until golden. If using a standard oven, roast for 12 – 15 minutes at 425°F stirring halfway through the cooking process.
5. Season rack with salt and pepper and rub with a thin coat of olive oil. Roast the rack for 16 to 18 minutes or until desired doneness. Remove and allow to rest for a few minutes.
6. Cut rack into double or single chops and plate with roasted vegetables. Spoon on salsa verde and garnish with breadcrumbs.

Note: If using a wood-burning oven, turn the racks and vegetables halfway through the roasting process so they are evenly cooked and caramelized.

Source: As presented to The Culinary Institute of America and The American Lamb Board by Chef Cindy Pawlcyn of Mustard's Grill, Napa Valley. 2020.

NAPA VALLEY RED WINE AND PORT LAMB SHANKS

Yield: 4 Servings

Ingredients	Amounts
Golden raisins	1/3 cup
Port	1 cup
Garlic cloves, blanched 3 times and peeled, left whole	20-25 ea.
American Lamb shanks	4 ea.
Red wine, 750 ml bottle	1 ½ ea.
Red wine vinegar	¼ cup
Juniper berries	4 ea.
Allspice berries, whole	4 ea.
Black peppercorns, whole	2 tsp.
Bay leaves	4 ea.
Kosher salt	as needed
Lamb stock or chicken stock	3-4 cups
Mashed potatoes	as needed
Mint, to garnish	as needed

Method

1. Macerate golden raisins in port overnight.
2. To blanch garlic, start each time with cold water. Bring to a full rolling boil. Drain and repeat the process two more times. The garlic should be tender.
3. Combine red wine, red wine vinegar, juniper berries, allspice berries, peppercorns and bay leaves. Place lamb shanks in marinade for 2 days, turning daily to ensure the meat is marinated evenly.
4. Preheat the oven to 300°F.
5. Drain, reserving marinade, and season shanks with salt and pepper. Place shanks in a pot that will hold them snugly and add marinade and stock. Cook for approximately 3 hours at 300°F, covered. Turn shanks every 45 minutes-the meat should be nice and tender but still hold to the bone. When tender enough, remove the shanks reserving all the braising juices. Keep shanks warm in a low oven. Strain braising juices of spices and skim off fat. This can be done the day before serving.
6. In a saucepot, add port, macerated golden raisins, and blanched garlic to the strained juices, heat and reduce to a sauce consistency. You may thicken if desired with butter and flour.
7. Plate the heated shanks with mashed potatoes, and pour sauce over the top, arranging garlic and raisins over each serving. Garnish with mint.

Source: As presented to The Culinary Institute of America and The American Lamb Board
by Chef Cindy Pawlcyn of Mustard's Grill, Napa Valley. 2020.

BBQ PULLED AMERICAN LAMB SHOULDER

Ingredients	Amounts
<i>Paprika and Cumin Rub</i>	
Paprika	2 Tbsp.
Cumin	1 Tbsp.
Salt	1 Tbsp.
Ground black pepper	1 Tbsp.
Granulated garlic	1 Tbsp.
American Lamb shoulder, bone-in, 6-8 lb.	1 ea.
Garbanzo beans, cooked in chicken stock until tender	2 cups
Smoked Early Girl Tomatoes, chopped	6 ea.
<i>Yogurt Sauce</i>	
Yogurt	1 cup
Vindaloo spice	1 Tbsp.
Cumin	1 tsp.
Coriander	1 tsp.
Lemon juice	as needed
<i>Pickled Fresno Chilies</i>	
Seasoned rice vinegar	1 cup
Water	½ cup
Salt	1 Tbsp.
Fresno chilies	1 lb.
<i>Herb Salad</i>	
Mint, picked	½ cup
Basil, picked	½ cup
Cilantro, picked	½ cup
Olive oil	as needed

Method

1. *For the Rub:* Mix the ingredients for the rub together in a mixing bowl, set aside.
2. Rub seasonings on all sides of lamb shoulder, reserving some for later use.
3. Heat smoker to 250°F.
4. Smoke lamb shoulder for 8 hours.
5. Heat the plancha or a flattop until smoking hot.

6. Remove lamb from the smoker when internal temperature reaches approximately 200°F. Rest for 10 to 20 minutes. Pull apart into strands. Season again with rub.
7. Oil plancha. Place pulled lamb on plancha or flattop. Cook until crispy; remove from heat.
8. In pan, heat garbanzo beans and stir in chopped smoked tomatoes.
9. *For the Yogurt Sauce:* Mix yogurt, vindaloo, cumin, coriander and lemon juice together.
10. *For the Pickled Fresno Chiles:* In separate pan, heat vinegar, water, and salt until salt is dissolved. Remove from heat and pour over Fresno chilies. Allow to cool to room temperature and reserve for later.
11. *To plate:* Place garbanzo beans with tomatoes on plate; top with lamb. Dress with yogurt mixture, garnish with pickled Fresno chilies, herb salad, and drizzle with olive oil.

Source: As presented to The Culinary Institute of America and The American Lamb Board by Chef Stephen Barber of Farmstead Long Meadow Ranch. 2018.

LIVE FIRE COOKING 101: WHOLE AMERICAN LAMB

Ingredients	Amounts
Oak Wood	
Cherry Wood	
<i>Herb Brush</i>	
Rosemary	
Thyme	
Lemon leaves	
Any hard herbs available	
<i>Lamb Rub</i>	
Rosemary	2 bu.
Harissa	2 cups
Vindaloo spice	1 cup
American Lamb, whole, 55-60 lb.	1 ea.
Lamb Rub (recipe above)	
Garlic cloves	20-30 ea.
Preserved lemon	1 cup
Rosemary	2-3 bu.
<i>Baste</i>	
Olive oil	2 cups
Harissa	2 Tbsp.
Sun-dried tomato powder	1 Tbsp.
Chili powder	1 Tbsp.
Garlic powder	1 Tbsp.
Lemon, rind of	1 ea.
Rosemary	1 Tbsp.
Fennel seed, toasted, crushed	1 Tbsp.
Sea salt	1 Tbsp.
Ground black pepper	1 Tbsp.
<i>Chimichurri Sauce</i>	
Olive oil	2 cups
Paprika	2 Tbsp.
Oregano	1 Tbsp.
Shallot, medium, brunoised	1 ea.
Lemon juice	as needed
Salt	as needed
Ground black pepper	as needed
Red fingerling potatoes, steamed	2 lb.
Jimmy Nardello Pepper	1 lb.

Method

1. Build starter fire away from lamb spit using both oak and cherry wood. Let fire burn a few hours and reduce it to hot coals.
2. *For the herb brush:* Tie herb sprigs together with twine to create an herb brush for basting.
3. *For the lamb rub:* Combine the ingredients and mix together.
4. *For the lamb:* Smear lamb with rub. Poke holes in lamb with a knife and insert garlic cloves; repeat with preserved lemon and rosemary.
5. Saw lamb through the sternum. Spread rib cage open. Break the inner clavicle bones.
6. Transfer lamb to barbeque spit with cross bars, spread flat with skin side out, towards the sky, and tie with heavy wire to secure legs and body.
7. Transfer coals to create fire pit under barbeque spit.
8. *For the baste:* In large bowl, mix olive oil, harissa, sun-dried tomato powder, chili powder, garlic powder, lemon rind, rosemary, fennel seed, sea salt, and black pepper. Use herb brush to baste the lamb skin.
9. Lower spit rack and cook for 2 to 3 hours; check for color change. Continue to baste, check fire, and add coals as needed.
10. Rotate spit to have skin side of lamb facing fire. Cook for 2 additional hours. Continue to check fire, and add coals as needed.
11. *For the Chimichurri sauce:* In bowl, combine olive oil, paprika, oregano, shallot, lemon juice, salt and pepper. Add steamed red fingerling potatoes and Jimmy Nardello peppers in chimichurri sauce.
12. When lamb is finished, let rest for 15 to 20 minutes and then cut or shred into pieces as desired.
13. Heat and oil plancha. Place potatoes and peppers on plancha and cook until crisp.
14. Once crisp, take veggies off and drizzle with more marinade in bowl.
15. *To finish:* Serve the lamb on a platter with the chimichurri sauce and the vegetables.

Source: As presented to The Culinary Institute of America and The American Lamb Board by Chef Stephen Barber of Farmstead Long Meadow Ranch. 2018.

LEG OF AMERICAN LAMB WITH SUCCOTASH

Ingredients	Amounts
<i>Marinade</i>	
Olive oil	1 cup
Lemon, zest and juice of	1 ea.
Rosemary sprigs	4 ea.
Garlic, chopped	1 hd.
Ground black pepper	2 Tbsp.
Boneless Leg of American Lamb, 5-6 lb.	1 ea.
Cooking twine	
Salt	as needed
<i>Succotash</i>	
Corn cobs, cob removed	3 ea.
Summer squash	2-3 ea.
Dragon beans	1 cup
Cherry tomatoes	1 pt.
Olive oil	as needed
Salt	as needed
Basil, garnish	¼ cup
<i>Harissa Purée</i>	
Bell pepper, roasted	1 cup
Harissa spice	2 Tbsp.
Lemon juice	as needed
Salt	as needed
Olive oil	1 cup
<i>Cream Corn</i>	
Butter	1 Tbsp.
Corn	1 cup
Salt	as needed

Method

1. *For the marinade:* Mix olive oil, lemon zest and juice, rosemary, garlic, and black pepper.
2. Truss the leg with twine and season liberally with salt. Marinate in the marinade for at least 4 hours and preferably overnight.
3. Smoke lamb for 4 to 6 hours at 225°F.
4. Start grill and heat plancha.
5. *For the Succotash:* Place succotash vegetables (corn, summer squash, dragon beans, and cherry tomatoes), in bowl and marinate with olive oil and garnish with basil.

6. *For the harissa purée:* Add roasted bell pepper, harissa spice, lemon juice, salt, and olive oil to blender and process until smooth. Adjust seasoning as necessary.
7. Take lamb out of smoker and place on grill. Rotate to brown on all sides.
8. Take lamb off grill when all sides are crisp. Let rest.
9. Place summer squash and dragon beans on heated plancha. Season with salt and drizzle with olive oil. Flip, and then add corn and cherry tomatoes. Stir vegetables and continue to heat on plancha until cooked. Sprinkle with basil leaves and mix.
10. Take vegetables off plancha and let sit in bowl.
11. *For cream corn:* In a small saucepan, heat the butter until melted and bubbly. Cut fresh corn kernels off the stock and simmer with butter until the corn kernels become soft and creamy. Season with salt and set aside for service, keeping warm.
12. *To finish:* Slice lamb. Place cream corn on plate, top with sliced lamb, place succotash on plate, garnish with harissa purée.

Source: As presented to The Culinary Institute of America and The American Lamb Board by Chef Stephen Barber of Farmstead Long Meadow Ranch. 2018.

SMOKED DENVER LAMB RIBS WITH TOMATO MARMALADE AND PICKLED RED ONIONS

Ingredients	Amounts
American Lamb sparerib racks (Denver Ribs)	2 ea.
Vindaloo spice	1 cup
Salt	as needed
 <i>Tomato Marmalade</i>	
Tomatoes, chopped, reserve juice	2 cups
Sugar	1 cup
Oranges, quartered, seeded, and sliced	1 ea.
Lemon, quartered, seeded, and sliced	1 ea.
Salt	as needed
Red wine vinegar	as needed
 <i>Pickled Red Onions</i>	
Red wine vinegar	1 cup
Sugar	1 Tbsp.
Salt	1 tsp.
Pickling spice	1 Tbsp.
Red onion, julienned	1 ea.

Method

1. *For the lamb ribs:* Remove membrane and excess skirt steak. Season with vindaloo and salt. Place in smoker for 2 to 3 hours at 225°F.
2. Light grill and prepare tomato marmalade.
3. *For the Tomato Marmalade:* In a pan on a grill, cook all tomato marmalade ingredients, including reserved juices from tomatoes, in pot over moderate heat, stirring frequently, until sugar is dissolved, about 6 minutes.
4. Simmer, stirring frequently as marmalade thickens (to prevent scorching) and adjusting heat as needed, until marmalade tests done, 50 minutes to 1 ¼ hours.
5. Begin testing for doneness after 50 minutes: Drop a spoonful of marmalade on a chilled plate, then tilt; it should remain in a mound and not run (if necessary, remove pot of marmalade from heat while testing).
6. *For the Pickled Red Onions:* Bring red wine vinegar, sugar, salt and pickling spice to a simmer over medium heat. Remove from heat and pour over red onions in a nonreactive bowl. Allow to cool. Reserve.
7. Take lamb out of smoker; place on grill over medium heat. Brush lamb with marmalade.
8. Leave lamb on grill until charred.
9. Take lamb off grill, brush with additional marmalade. Cut in between each bone.
10. Stack ribs on plate, garnish with pickled onions.

Source: As presented to The Culinary Institute of America and The American Lamb Board by Chef Stephen Barber of Farmstead Long Meadow Ranch. 2018.

AMERICAN LAMB T-BONE CHOPS WITH PECAN DUKKAH AND SALSA VERDE

Ingredients	Amounts
<i>Pecan Dukkah</i>	
Pecans, chopped	1 cup
White sesame seeds	½ cup
Ground white pepper	1 Tbsp.
Coriander powder	1 Tbsp.
 <i>Salsa Verde Marinade</i>	
Parsley, chopped	1 cup
Lemon, zest and juice of	1 ea.
Cilantro	½ cup
Olive oil	2 cups
Ground black pepper	as needed
Shallot, brunoised	1 ea.
 American Lamb loin roast, cut into T-bone chops	
Salt	as needed
Ground black pepper	as needed
 Eggplant, sliced in half	
Spring onions, whole	1 bu.

Method

1. *For the Pecan Dukkah:* In a food processor fitted with a metal blade, pulse the pecans, white sesame seeds, ground white pepper, and the coriander powder until the mixture is thoroughly combined. Season with salt to taste and set aside.
2. *For the Salsa Verde:* Combine chopped parsley, lemon zest, lemon juice, cilantro, olive oil, black pepper and shallots.
3. Take lamb t-bone chops and if needed, scrape bone dust off. Cover lamb chops with marinade, reserving some for vegetables. Season with salt and pepper. Marinate for 4 to 24 hours.
4. Combine eggplant and spring onion into a bowl and marinate with Salsa Verde.
5. Heat grill. Place lamb chops, eggplant and spring onion on grill until charred and done to preference.
6. Remove vegetables and place back into bowl. Mix with Salsa Verde and sprinkle with Pecan Dukkah.
7. Take lamb off grill and let sit for 5 to 10 minutes.
8. *To finish:* Place lamb and vegetables on plate. Drizzle with remaining Salsa Verde and sprinkle with Pecan Dukkah.

Source: As presented to The Culinary Institute of America and The American Lamb Board
by Chef Stephen Barber of Farmstead Long Meadow Ranch. 2018.

SORGHUM GLAZED AMERICAN LAMB CHOPS, BLACK EYED PEAS AND PICKLED MUSTARD GREENS

Yield: 8 Portions

Ingredients	Amounts
<i>Sorghum Glaze</i>	
Sorghum	1 cup
Garlic, minced	2 Tbsp.
Shallots, minced	2 Tbsp.
Apple cider vinegar	2 Tbsp.
Whole grain mustard	2 Tbsp.
Salt	as needed
Ground black pepper	as needed
 <i>Pickled Mustard Greens</i>	
Apple cider vinegar	1 pt.
Water	1 pt.
Sugar	½ cup
Salt	½ cup
Yellow mustard seeds	1 tsp.
Garlic clove, sliced thin	1 ea.
Mustard leaves, cleaned, loosely packed	1 qt.
 <i>Black-Eyed Peas</i>	
Salt pork, small dice	2 oz.
Onion, yellow, small dice	1 cup
Celery, small dice	½ cup
Carrot, small dice	½ cup
Garlic, minced	2 Tbsp.
Dried black-eyed peas cleaned and soaked overnight	1 lb.
 <i>American Lamb Chops</i>	
American lamb rack, frenched, cut into double chops	2 ea.
Salt	as needed
Ground black pepper	as needed

Method

1. *For the Sorghum Glaze:* In a small pan simmer all ingredients together on low until syrupy, about 10-15 minutes. Season with salt and pepper to taste.

2. *For the Pickled Mustard Greens:* In a medium size pot, boil together the apple cider vinegar, water, sugar, salt, yellow mustard seeds and garlic. Once it boils, stir in the mustard leaves.
3. Remove from the heat and let it come to room temperature before refrigerating.
4. *For the Black-Eyed Peas:* In a medium pot, brown the salt pork until it begins to turn golden brown. Add in the yellow onion, celery, carrot and continue to sauté until the vegetables are soft. Add garlic and cook until fragrant.
5. Add the black-eyed peas and enough water to cover the beans by an inch. Turn the heat on high and once they start to boil, turn the heat down to low. Cook until tender.
6. *For the American Lamb Chops:* Season the double lamb chops with salt and pepper. Cook on a hot grill until desired temperature, turning as needed to brown all sides.
7. In the last minute before the lamb is done brush the lamb with the Sorghum Glaze, making sure to get all the sides. Remove from the heat and allow the lamb to rest.
8. *To Assemble:* Cut the rack into single chops and plate with the Black-Eyed Peas. Garnish with the Pickled Mustard Leaves and additional Sorghum Glaze.

Note: The Pickled Mustard Greens are best made in advance.

Source: Chef Jammir Gray, Complaine Restaurant and Wine Shop, Napa, CA
The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.

SMOKED LEG OF AMERICAN LAMB WITH TOUM, EXTRA VIRGIN OLIVE OIL FLATBREAD AND HERB FENNEL SALAD

Yield: 4 - 6 portions

Ingredients

Amounts

Sumac Smoked American Leg of Lamb

American leg of lamb, boneless or bone in (3-5 lb.)	1 ea.
Salt	2 Tbsp.
Ground black pepper	½ Tbsp.
Sumac	2 Tbsp.
Garlic, minced	2 Tbsp.

Toum

Russet potatoes, peeled, cut into 1"	1 ½ lbs.
Garlic, peeled	12 oz.
Lemon juice	1 cup
Grapeseed oil	2 cups
Salt	2 Tbsp.

Extra-Virgin Olive Oil Flatbread

All-purpose flour	2 cups
Baking powder	1 ½ tsp.
Maldon salt	1 tsp.
Extra virgin olive oil, divided	2 Tbsp. + more for cooking
Sugar	1 tsp.
Water, cold	¾ cup

Herb Fennel Salad

Arugula	1 cup
Mizuna	1 cup
Parsley leaves	1 cup
Mint, torn	½ cup
Dill	¼ cup
Fennel, shaved thin	1 cup
Red onion, shaved thin	½ cup
Extra virgin olive oil	2 Tbsp.
Salt	as needed
Ground black pepper	as needed

Method

1. For the Sumac Smoked American Leg of Lamb: Preheat the smoker to 250 degrees. Combine the salt, pepper, sumac, and garlic in a bowl. Rub mixture all over the leg of lamb. Smoke for 3-4 hours or until the internal temperature reaches about 145 degrees. Allow the leg of lamb to rest before slicing.
2. For the Toum: Boil the potatoes in water until very soft. Drain potatoes and reserve the boiling water.
3. In a blender, place the garlic, lemon juice, salt and warm cooked potatoes, blend until smooth. Add in the grapeseed oil until emulsified. Use reserved potato water to achieve the desired consistency (like that of a thick aioli); refrigerate until needed.
4. For the Extra-Virgin Olive Oil Flatbread: Mix the all-purpose flour, baking powder and salt until blended. Add 2 tablespoons of extra virgin olive oil, sugar, and water; gradually, knead until smooth dough forms.
5. Divide into 60-gram pieces and roll out to 6-inch rounds.
6. In a medium skillet, heat 1 teaspoon of extra virgin olive oil. Cook the rolled flatbread for 30 seconds to a minute on each side until there are light golden-brown bubbles. Set aside and keep warm under a tea towel.
7. For the Herb Fennel Salad: Combine all ingredients together in a bowl and mix. Season with salt and pepper.
8. To Assemble: Spread 1-2 tablespoons of Toum on each EVOO Flatbread. Top with a few thin slices of the Sumac Smoked Leg of Lamb and top with the Herb Fennel Salad.

Note: After rolling out the flatbread, it will hold nicely in the freezer.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA
The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.

MERGUEZ LAMB ROLL WITH DATE CHUTNEY

Yield: 4 Portions

Ingredients	Amounts
<i>Date Chutney</i>	
Dates, medium dice	2 ½ cups
Brown sugar, dark	2 1/3 cups
Pedro Ximenez vinegar	2 cups
Onion, yellow, small dice	1 cup
Cauliflower, riced	¾ cup
Carrots, small dice	¾ cup
Celery, small dice	¾ cup
Rutabaga, small dice	¾ cup
Apple, fuji, grated (skin on)	1 ea.
Lemon juice	¼ cup
Salt	½ Tbsp.
Allspice, ground	1 ½ tsp.
Yellow mustard seeds	1 ½ tsp.
Cayenne, pepper	1 tsp.
<i>Merguez Sausage</i>	
American lamb, ground	2 lb.
Garlic, minced	30 g
Salt	12 g
Red chili flakes	4 g
Fennel seeds	2 g
Cinnamon, ground	2 g
Coriander, toasted, ground	2 g
Cumin, toasted, ground	2 g
Harissa paste	60 g
Cold water	200 g
<i>To Assemble</i>	
Puff pastry, squares 6x6- inch	4 ea.
Egg, beaten	1 ea.
Nigella seeds	1 Tbsp.

Method

1. *For the Date Chutney:* Combine all the ingredients in a pot and cook on low until jammy (about 3 hours). If chutney becomes dry, add water as needed.
2. *For the Merguez Sausage:* In a stand mixer bowl with a paddle attachment, mix everything but the harissa paste and cold water together on medium speed until well combined. (About

- 2 minutes). Scrape down the sides of the bowl, add harissa paste and cold water and mix until homogeneous. Check for seasoning by cooking a small portion and adjust as needed.
3. Weigh out 4–6-ounce portions of sausage and shape them into 2" x 6" long patties. In a skillet over medium high heat, sear both sides of the sausage until a nice crust forms. Drain any excess fat on a paper towel. Refrigerate until needed.
 4. *To Assemble:* Preheat the oven to 475 degrees. Roll the puff pastry to 1/8" thickness. Place the patty in the middle of the puff pastry and fold over the top and bottom panels making sure to seal it closed with the beaten egg. Crimp the open sides of the pastry closed on both sides.
 5. Flip the pastry making sure the sealed side is on the bottom. Make three 1" incisions on top of the pastry and brush the surface with the beaten egg. Sprinkle with nigella seeds.
 6. Place the rolls on a parchment lined sheet tray and bake for 15 minutes or until the crust is golden brown. Serve hot with the date chutney on the side.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA
The USDA recommends a minimum temperature of 160 degree F for ground lamb.

POMEGRANATE GLAZED AMERICAN LAMB SHANK WITH CREAMED KALE AND GARLIC CONFIT POTATOES

Yield: 4 Portions

Ingredients	Amounts
<i>Creamed Kale</i>	
Garlic, minced	1 cup
Onion, yellow, small dice	2 ea.
Baby kale, cleaned	6 lb.
Butter, unsalted	½ cup
Heavy cream	2 cups
Whole milk	2 cups
White cheddar, sharp, grated	1 cup
Parmesan, grated	1 cup
Nutmeg, grated	¼ tsp.
Salt	as needed
Ground black pepper	as needed
<i>Garlic Confit Potatoes</i>	
Fingerling potatoes, cut in 1-inch pieces	1 lb.
Extra virgin olive oil	1 qt.
Garlic head, cut 1-inch from top	1 ea.
Rosemary sprigs	4 ea.
Salt	as needed
Ground black pepper	as needed
<i>Pomegranate Gremolata</i>	
Pomegranate arils	1 cup
Lemon zest	1 ea.
Orange zest	1 ea.
Lime zest	1 ea.
Parsley, minced	¼ cup
Mint, minced	2 Tbsp.
<i>American Lamb Shank</i>	
American lamb shank, trimmed	4 ea.
Salt	as needed
Ground black pepper	as needed
Extra virgin olive oil	4 Tbsp.
Onion, yellow, rough chop	1 ea.
Carrot, rough chop	2 ea.
Celery stalks, rough chop	4 ea.
Garlic, minced	2 Tbsp.

Thyme sprigs	6 ea.
Tomato paste	¼ cup
Red wine	2 cups
Beef or vegetable stock	2 cups
Pomegranate juice	1 cup
Pomegranate molasses	1 cup

Method

1. For the Creamed Kale: Sauté the garlic, onion, and kale in the butter until dry. Add the cream and milk and cook for 30 minutes on low. When the mixture is thick, add both cheese and the nutmeg and cook for another 20 minutes on low. Season to taste with salt and pepper.
2. For the Garlic Confit Potatoes: Preheat the oven to 350 degrees. In a 4-inch-deep pan combine all the ingredients and cover with a parchment-lined piece of paper.
3. Cook for 1-2 hours or until the potatoes are tender. Remove potatoes from the oil and set aside until needed*.
4. For the Pomegranate Gremolata: Combine all ingredients together. Refrigerate until ready to use.
5. For the American Lamb Shank: Pat dry the lamb shanks and season with salt and pepper. Heat the extra virgin olive oil in a Dutch oven on medium high heat and sear the lamb shanks on all sides until they reach a deep brown color. Remove all but 2 tablespoons of oil from the Dutch oven.
6. Sauté the onion, carrots, celery, garlic, and thyme in the Dutch oven until aromatic. Add the tomato paste and cook for 2-4 minutes. Deglaze the pan with red wine and reduce the liquid by half.
7. Add the lamb shanks back to the pot and add the stock, pomegranate juice and pomegranate molasses, allow to come up to a simmer. When the liquid begins to simmer, cover the pot and transfer to the 350-degree oven.
8. Braise for 2-3 hours or until the meat begins to fall off the bone. Remove the lamb shanks from the liquid and keep warm.
9. Reduce the braising liquid until it reaches the desired consistency and flavor. Strain all the vegetables and herbs from the sauce and return the lamb shanks back to the sauce.
10. To Assemble: In a small sauté pan warm the confit potatoes, seasoning with salt and pepper. Plate the warm lamb shank with the warm Creamed Kale and a portion of the Garlic Confit Potatoes. Top the Pomegranate Lamb Shank with the Pomegranate Gremolata.

Note: *Preserve the remaining oil from the Garlic Confit Potatoes for any future garlic oil uses.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA
The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.

AMERICAN LAMB PAPRIKASH WITH HAND CUT PAPPARDELLE PASTA

Yield: 4 servings

Ingredients	Amounts
All-purpose flour	1 cup
Salt	1 Tbsp.
Ground black pepper	½ tsp.
Oil	4 Tbsp.
American lamb shoulder, 2-inch chunks	2 ½ lbs.
Onion, yellow, small dice	1 cup
Red bell pepper, small dice	½ cup
Carrot, small dice	½ cup
Celery, small dice	½ cup
Garlic, minced	¼ cup
Thyme, fresh, minced	1 tsp.
Hungarian paprika	¼ cup
Tomato paste	½ cup
Bay leaf	2 ea.
Lamb, beef or vegetable stock	2-3 cups
 Pappardelle pasta (4-5 oz, each portion; <i>recipe follows</i>)	 as needed
Crème fraiche	as needed
Parsley, minced	as needed

Method

1. In a large bowl mix the all-purpose flour, salt, and pepper.
2. Heat 4 tablespoons of oil in a Dutch oven over medium high heat. Dredge the lamb in the flour mixture, discard any excess flour. Sear lamb in the Dutch oven, making sure to get a dark brown sear on all sides.
3. Set the seared lamb aside and discard all but 2 tablespoons of the residual oil.
4. In the same Dutch oven, sauté the onion, bell pepper, carrots, and celery until vegetables are caramelized.
5. Add the garlic, thyme and paprika and cook for 2-3 minutes. Add paste and cook for another 2-3 minutes. Return the seared lamb to the pot and add bay leaf and stock, making sure to cover the lamb by at least ¼-inch.
6. Cover and cook on low for about 2 hours or until the lamb is tender, making sure to stir the pot every 20 minutes.
7. When the lamb is tender, remove it and shred the meat. Add the meat back to the pot and cook for an additional 20 minutes, adjust final seasoning.
8. In a large, salted boiling pot of water, cook the pappardelle allowing about 4-5 ounces of pappardelle per serving.

9. After 3 minutes, remove the cooked pasta from the boiling water and divide into bowls.
10. To Assemble: Spoon 4 ounces of the Lamb Paprikash onto each portion of pasta and garnish with swirls of crème fraiche and a sprinkle of minced parsley.

PASTA DOUGH

Yield: 4 servings

Ingredients	Amounts
All-purpose flour	400 g
Salt	2 g
Extra virgin olive oil	12 g
Egg yolk	313 g
Eggs, large	1 ea.
Semolina	as needed

Method

1. Put the all-purpose flour and salt in a stand mixer bowl equipped with a dough hook.
2. In a separate bowl, whisk together the extra virgin olive oil, egg yolks and whole egg.
3. Add the egg mixture to the flour in the stand mixer and mix the dough on medium low until the dough comes together and is smooth and elastic. Cover and set aside for 30 minutes.
4. Using a pasta rolling attachment or a rolling pin, roll the dough out to 1/16-inch thickness.
5. From there, cut the dough into 12-16 long, $\frac{3}{4}$ - 1-inch-wide strips. Dust the pasta with semolina so that it will not stick.
6. Refrigerate or freeze until needed.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA
The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.