

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.