

Leg of Roast Lamb, Persillee

1 6 ½ - 7 pounds of leg of lamb	2 cloves Garlic, minced
1-teaspoon thyme leaves	1 teaspoon black pepper, crushed
1-tablespoon salt	½ pound Mirepoix
½ cup breadcrumbs	4 ounces melted butter
2 tablespoons chopped parsley	1-quart brown stock or demi-glace

1. Dress leg of lamb for roasting
2. Season with garlic, salt, thyme, pepper
3. Roast approximately 45 minutes. Remove from pan- Keep warm.
4. Caramelize residue in roasting pan. Remove excess grease.
5. Add Mirepoix (Tomato Puree optional)
6. Deglaze with Brown Stock-Reduce and strain through cheesecloth
7. Mix breadcrumbs, parsley, garlic, thyme and melted butter, and spread this mixture over roasted leg
8. Roast leg, until a golden brown crust has formed- Remove from oven.



Turkish: Adana Kebab

These recipes originate from Adana Turkey. The chefs of Adana are well known for their grand culinary traditions dating back to the Ottoman Empire.

2 pounds Ground Lamb	2 teaspoons Kosher salt
3 tablespoons chopped parsley	1 clove of garlic chopped fine
2 tablespoons of paprika	2 teaspoons of cayenne pepper

Combine all ingredients in a large bowl, mix until ingredients are well incorporated. Fry a one ounce piece in a sauté pan to check seasonings. Adjust if necessary. Form into a four ounce oval patties one inch thick. Grill or BBQ at medium heat. Approximately 5 minutes each side. Skewer the cooked patties and place on a serving platter.



Spiced Lamb and Eggplant Ravioli

Spice Mix:

1 tablespoon ground ginger
 1 tablespoon mace
 1 tablespoon coriander
 2 teaspoon ground cinnamon
 ½ teaspoon ground clove

Lamb and Eggplant:

1 pound lean lamb, ground
 1 medium onion, diced finely
 4 garlic cloves, minced
 1 large eggplant
 1/3 cups plus 1 tablespoon olive oil

1. Prick the eggplant with a skewer or fork and rub 1 tablespoon of oil over the surface. Place on a sheet pan and place in a 425 oven for approximately 45 minutes. When the eggplant is soft to the touch, remove from oven and allow to cool.
2. Split the eggplant lengthwise on one side and open. Scoop out the flesh taking care to leave behind as much of the seed pods as possible. Chop the flesh finely, place in a bowl and set aside.
3. To make the Spice mix, combine all spices in a sauté pan. Toast over high heat, shaking the pan vigorously and continuously until it starts to smoke. Remove the spice mix to a plate and set aside.
4. Combine 1/3 cup olive oil, onion and garlic in a heavy casserole. Cook over low flame until the onion is translucent and soft.
5. Add the lamb and brown meat with onions over high heat.
6. Season with the toasted spice mix and salt and continue to cook until you smell the spices.
7. Pour mixture into a colander to cool and to allow excess oil to run off.
8. Combine eggplant and lamb mixture. Adjust salt to taste.



Navarin D'agneau printanier Spring Lamb Stew

Praplan/Vercelli
 FD NT 387.2
 Spring 1992

2 lbs of breast, neck, shoulder, mutton or lamb
 2 ounces of clarified butter
 pinch of salt, white pepper and sugar
 1 ounce of flour
 3 cups of chicken stock or water
 6 ounces of tomatoes concasse
 ounce of tomatoe puree- for color
 1 garlic clove crushed

Garnishes:

7 pearl onions or stewing onions
 8 turned turnips
 8 turned carrots
 8 turned potatoes
 Handful of green peas
 Handful of green beans
 1 bouquet garni

Heat butter in the frying pan and when hot add the previously cubed meat and fry. Season the meat with the salt, white pepper and the sugar. Make sure that the butter does not burn, but that the pieces of meat are nicely browned. "Singer" sprinkle the meat with the flour and cook for a few minutes and moisten with the stock or the water. Bring to a boil, skim and add the tomatoes and the tomatoe puree, crushed garlic and the bouquet garni. Cover and cook in the oven "Braise" for 45 minutes to 1 hour at 350*. Transfer meat one y one in another pan with onions, carrots, turnips all that were previously sautéed in butter, (blanched). Also add the potatoes, peas, green beans. Strain the sauce over it and simmer again in the oven with a cover for 35 minutes.

