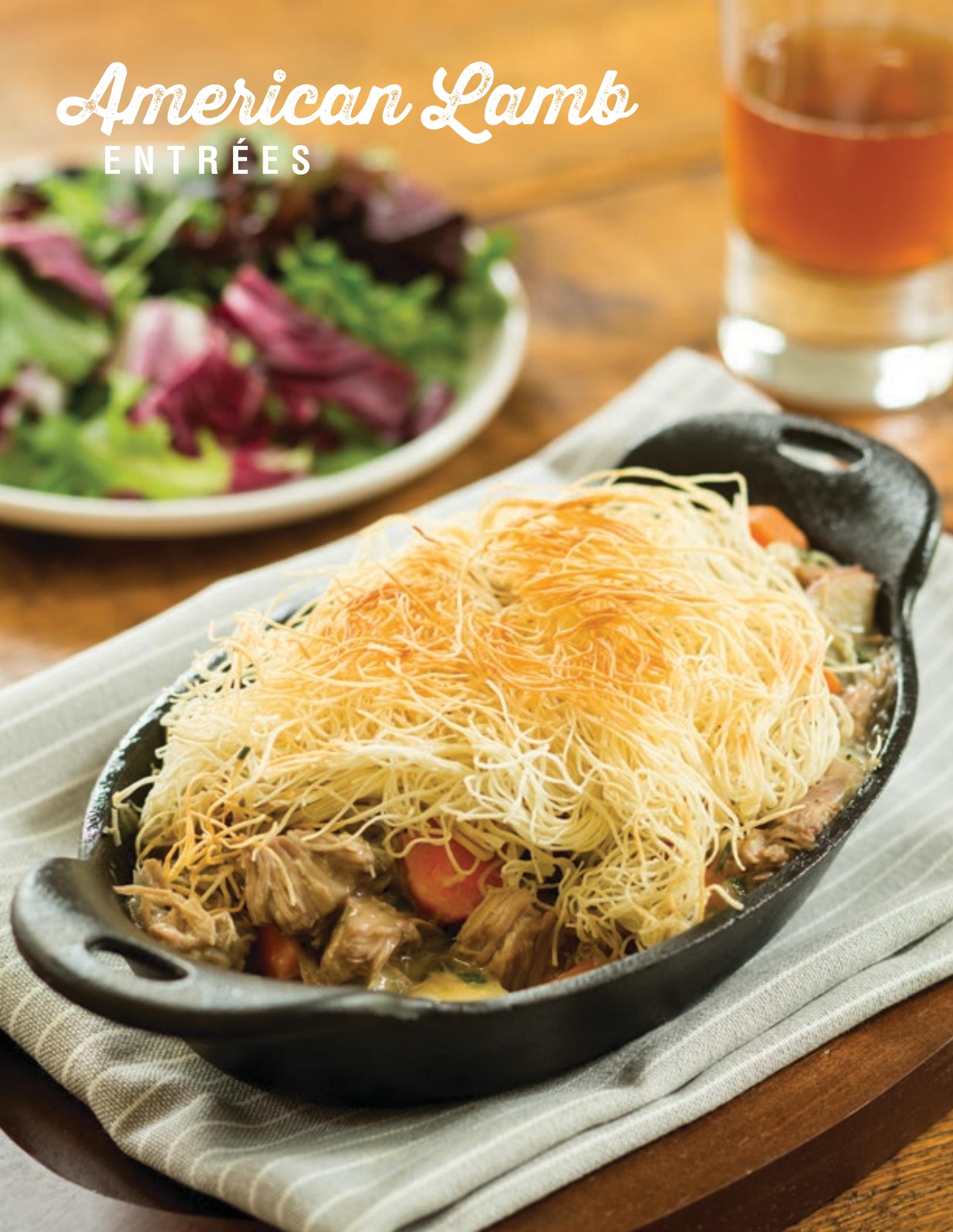


American Lamb

ENTRÉES



Lamb Pot Pie

Yield: 12 servings

Ingredient Cost per Serving: \$3.82 / Suggested Menu Price: \$12.00

Comfort food with a twist. This pot pie uses a luscious root vegetable base matched with braised chunks of American Lamb shoulder and topped with a shredded filo dough lid. An easy to make and eye-catching presentation.

INGREDIENTS

Olive oil
Onions, chopped
Garlic, chopped
Rosemary, fresh, minced, divided
Flour, all-purpose
Lamb or beef broth or stock, rich, heated
Blanched, cubed parsnips, turnips, carrots, red-skinned potatoes, fennel
Braised **American Lamb** shoulder, coarsely chopped
Minced chives, parsley, thyme and rosemary
Kosher salt
Cracked black pepper
Shredded filo (kataifi) for crust (or pie dough)

WEIGHTS

10 ounces

2-1/4 pounds

1 pound

MEASURES

1/3 cup
2 cups
2-1/2 tablespoons
3 tablespoons
3/4 cup
2 quarts
1 gallon

1/2 cup
1 tablespoon
1 teaspoon

METHOD:

In a large rondo or heavy pot with lid, heat oil over medium-high heat; add onions and sauté 3 minutes. Stir in garlic; continue cooking 1 minute. Add rosemary; cook, stirring, 1 minute. Stir in flour; cook, stirring constantly, for 2 minutes. Slowly whisk in hot stock, a little at a time, mixing well after each addition until smooth and bubbly. Add remainder of the stock, whisking constantly, until all stock is incorporated. Bring to a simmer while whisking; cook 1 minute.

Stir in blanched vegetables; bring to a simmer, mixing often to prevent sticking. Stir in lamb; return to a simmer. Simmer until vegetables are tender. Mixture may be cooled before continuing, if desired.

Stir minced herb mixture, salt and pepper into pot pie base; mix well. Place 1-1/4 cups mixture into chilled pot pie mixture. Spoon into 10-ounce individual casseroles; top each casserole with 1/2 cup shredded filo dough (kataifi). Bake at 325°F for 25 minutes or until bubbly and filo is crisp and golden. If top is not browned enough, run under a broiler or salamander to finish the browning process. Serve hot.



While rack of lamb and lamb chops will always be found on dinner menus, chefs are turning their attention to innovative dishes with fresh, homegrown American Lamb. Pastas, curries and kabobs feature more economical cuts of lamb. Best of all, these entrée menu items are affordable – **with ingredient costs under \$5.**

Entrées



Braised American Lamb Ragout – Small chunks of braised lamb shoulder are simmered in a rich broth with tomato paste, garlic, shallots and tomatoes until meat is falling apart. Finish with cheese, fresh herbs and serve over pasta or creamy polenta.

Burgundy Braised Lamb Shoulder – Simmer lamb shoulder cubes with onions, garlic, tomato paste and red wine. Finish with bacon, mushrooms and pearl onions and serve over mashed potatoes. Garnish with minced fresh parsley.

Chimichurri Lamb Kabobs – Marinate chunks of lamb leg in a chimichurri sauce. Skewer and grill kabobs and serve over quinoa with extra chimichurri sauce and grilled vegetables.

Garlic Roasted Leg of Lamb – Rub a bone-in leg of lamb with a mashed garlic-herb rub and slow roast. Slice and serve over cheesy grits with chives.

Lamb Meat Loaf – Blend ground lamb with a smoky BBQ sauce, bread crumbs, egg and seasonings. Baked topped with strips of lamb bacon and serve with creamy mashed potatoes and sautéed broccoli rabe.

Moroccan Lamb Stew – Brown Moroccan-spiced lamb neck pieces and then simmer with onions, garlic and a rich lamb broth until almost tender. Stir in apricots, pitted olives and cilantro and cook until tender. Serve over couscous garnished with toasted pistachio nuts, cilantro and toasted coconut.



For more recipes and information, visit AmericanLamb.com