

## Chile-Braised American Lamb Shoulder

(Serve this Lamb dish with Pickled Red Onions, Tempura-fried Jalapeños, Apple and Celery Slaw and a Chili-Citrus Sauce)

Yield 50 4-ounce servings

<u>INGREDIENTS</u>	<u>WEIGHTS/MEASURES</u>
<b>American Lamb</b> shoulder, cut into 1-pound roasts	25 pounds
Salt <i>and</i> pepper	to taste
Olive oil	as needed
Onions, peeled, rough chopped	2
Carrots, large, peeled, rough chopped	2
Lemongrass stalks, bruised, rough chopped	2
Ginger, fingers, rough chopped	2
Garlic cloves	1 cup
Scallion scraps	1 cup
Serranos, rough chopped	3
Cilantro stems	1 cup
Orange skins	1
Chile de Arbol	2
Cinnamon sticks	4
Bay leaves	4
Lamb or veal stock (or water)	1-1/2 gallons (approximate)
 <u>Sachet of Spices:</u>	
Star anise	1-1/2 ounces
Whole black peppercorns	1 cup
Cloves	1 ounce

### METHOD:

Remove interior fat and silver skin from lamb roasts; reserve scraps for lamb broth. Season generously with salt and pepper. Heat a tilt skillet to 425°F; pour oil into skillet to come up the sides 1/4 inch. Hard sear the lamb on all sides in the hot oil, reserving roasts as they are seared in a large holding pan.

Remove excess oil after searing lamb. Add a little fresh oil to the skillet; caramelize onions and carrots. Add lemongrass, ginger, garlic, scallion, serranos, cilantro, orange skins, Chile de Arbol, cinnamon sticks and bay leaves. Prepare sachet of star anise, peppercorns and cloves; add to skillet. Deglaze the pan with stock. Add lamb back into skillet, along with any juices accumulated while lamb was resting. Cover lamb with stock; bring to a boil, reducing to a simmer. Maintain a constant temperature of the braising liquid; braise for 38 hours at an average temperature of 145°F.

Cool lamb in braising liquid. Strain cooking liquid; cool in an ice bath. When completely cool, degrease the braising liquid then reduce by half. Cool again, label and date for later use.

When ready to serve, reheat lamb in reduced braising liquid.