



GRILLED LAMB SHOULDER CONFIT
Creamy Parsnips and Preserved Huckleberries

Serves 4

For The Lamb-

2 lb. lamb shoulder
1 Bunch Fresh Thyme
Kosher Salt
Fresh Ground Black Pepper
1 Bulb Garlic- Cut in Half
2 Shallots-Peeled Whole
Extra Virgin Olive Oil

Huckleberries-

1 Cups Fresh Huckleberries
½ Tbsp. Allspice
½ Tbsp. Star Anise
1 Ea. Cinnamon Stick
1 Tbsp. Coriander
1 Ea. Fresh bay Leaf
1 Tbsp. Black Peppercorns

2 Cup Water

For Creamy Parsnips-

2 lb. Parsnips-Peeled and Diced
2 Tbsp. Butter
½ Cup Heavy Cream
Kosher Salt
2 Cups Chicken Stock

½ Cup Red Wine Vinegar

¾ Cup Sugar

Lamb-

Season Lamb Shoulder liberally with salt and pepper and place in an oven safe casserole dish. Cover the seasoned lamb with olive oil and add shallots, garlic and thyme. Cover with foil and cook in a 300° oven for 3 ½ hours, until very tender.

Carefully remove lamb from oil, season with Fleur d' Sel, fresh ground pepper and serve.

Creamy Parsnips-

Dice parsnips approximately ½ inch in size and place in a medium sauce pot with chicken stock. Season lightly with salt and cook on high heat until almost all chicken stock has evaporated. Next, add cream and simmer until creamy reduces by half in volume. Then, put the parsnip and cream mixture in a blender and starting on low, gradually increase speed to high. Once on high, add butter and taste to check seasoning. Blend for 1 minute on high, or until parsnips puree is smooth. Serve warm.

For the Huckleberries-

In a medium sauce pot, add all ingredients except huckleberries. Cook spiced liquid until total volume is reduced by two-thirds. Remove from heat, and let stand at room temperature for 10 minutes. Then, add huckleberries and gently stir. Spoon sauce over lamb and Enjoy!