

Rotisserie Leg Of Lamb, Hard Apple Cider Salsa

	1 leg of lamb	
1/4 cup	garlic, minced	Mix all together and spread on the leg of lamb and let sit over night.
1/4 cup	shallot, diced	
1/2 cup	olive oil	
1/4 cup	balsamic vinegar	Roast in a rotisserie oven until it reaches an internal temp of 130 F.
2 Tbl	paprika	
2 Tbl	kosher salt	
2 Tbl	black pepper	
	focaccia bread, cut into thin slices	
2 Tbl	dijon mustard	Mix all together and spread on the slices of Focaccia bread and bake at 350 F until slightly brown.
2 Tbl	stone ground mustard	
1/2 cup	butter	
2 Tbl	parmasian cheese	
	salt to taste	
		In a small pan reduce the hard cider by about 1/2 over low and let cool.
3 each	fuji apples	
3 each	granny smith apples	
8 oz	hard cider	Core and dice the apples, peel on or off, your choice.
2 Tbl	shallots, diced	
2 tea	red pepper flake	Add all the ingredients together and mix and let cool.
1 Tbl	sugar	
1 Tbl	green chili peppers	
1 each	lime, juice of one lime	
1/4 cup	cilantro, diced	
1/4 cup	red onion	
1 Tbl	sweet chili sauce	
2 Tbl	apple cider vinegar	
	micro greens, on top	

Indian Grilled Lamb Loin, Apple, Peach, Apricot Chutney

2 each	lamb loin	
1/4 cup	garlic	Mix all the ingredients together and cover the lamb and let sit over night.
1/4 cup	yogurt	
2 Tbl	curry powder	
2 teas	cumin	Then wipe off the extra marinade and grill.
1/4 cup	shallots, small dice	
1 Tbl	ginger	
1 Tbl	black pepper, ground	
1 Tbl	kosher salt	

4 each green apples
1 cup peach
1 cup apricots, dried diced
2 Tbl ginger
2 Tbl garlic
1 1/2 cup white wine vinegar
2 cups sugar
2 teas salt
1-2 teas cayenne pepper, or sweet chili sauce

Add all the ingredients to a sauce pan and bring to a boil then turn the heat to low and simmer for about 30 minutes or until it becomes jammy, stir frequently.

Let cool

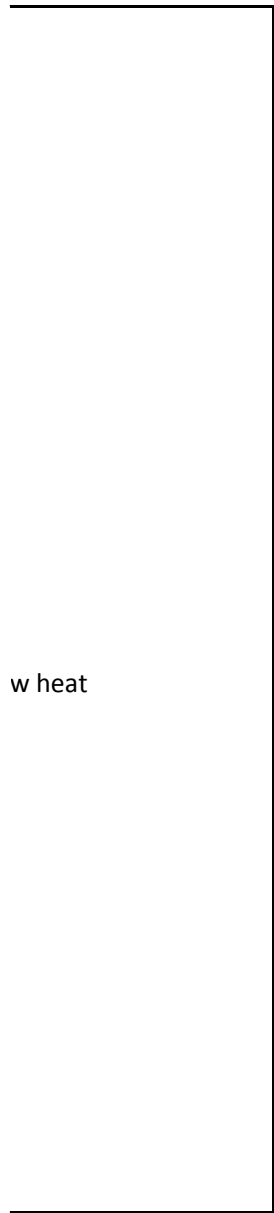
micro greens

Served on a curry lavash chip, I don't have the recipe now, my baker made it for me.

You could use this instead,

french bread, thin slices
1/4 cup butter
3 teas curry powder
2 teas red pepper, diced
2 teas shallot, diced
salt and pepper to taste

Mix all the ingredients together and spread on the bread and toast until brown



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