AUSSIE LAMB™



Entertainer's Guidebook to #MakeaMoment with Australian Lamb

Let'sLamb!



Truly Aussome Recipes

SMALL BITES FOR ANY SIZED GATHERING

Australian lamb loin bruschetta with cherry-olive tapenade, mascarpone and tarragon 3
Cheesy garlic and herbed lamb pull-apart bread 4
Aussie Lamb Baharat party pies 5
Chinese-style lamb rack with hoisin glaze 6
Aussie lamb stuffed portobella mushrooms 7

ELEVATE YOUR FAMILY-FAVORITE HOLIDAY MEAL

Lamb and feta meatballs in rich tomato sauce 9
Grilled Aussie lamb tacos with pomegranate-mint salsa 10
Cardamom-spiced leg of lamb 11
Turkish-style lamb flatbreads 12
Down Under Mac n' Cheese 13
Cranberry marinated rack of lamb 14

#IMPRESS

Parsley, orange and pecan-crusted rack of lamb 16
Holiday braised and glazed lamb shank 17
Aussie roast lamb leg with plum and macadamia nut stuffing 18
Christmas crown roast of Australian lamb 19
Holiday wreath Aussie lamb grazing board 20

RESTAURANT MEAL AT HOME

Grilled Aussie lamb with blistered cherry tomatoes and béarnaise 22
Aussie lamb kapama 23
Grilled lamb t-bone chops with orange-mint gremolata 24
Rosemary Garlic Lamb Chops 25
Australian Lamb Bolognese 26

SET IT AND FORGET IT ENTERTAINING

Instant Pot Aussie lamb stew 28
Aussie lamb and sausage gumbo 29
Lamb shank bourguignon 30
Red wine braised leg of lamb 31
Parmesan braised Australian boneless lamb leg on polenta 32

Entertainer's Guidebook to #MakeaMoment with Australian Lamb

Heading into a new year, everything can use a little upgrade over the status quo. It's all about making the best with what you've got, and adding that extra touch to make the time with your mates and rellos memorable. Simple swaps with pasture-raised Australian lamb into your holiday favorites provide an instant upgrade and refreshing twist. You can chef your own restaurant-quality meals at home when lamb is on the family menu! Since Australia is the #1 source of quality lamb in the US, it's easier to find than you think.

Here are a few of our favorite entertaining tips and tricks, and some new recipes to put into your holiday season mix.

Expert Tips for #Aussome Holiday Entertaining

1. Focus on one or two things to put your energy, effort and love into. Don't try to do it all, and have others pitch in to share the load.
2. It's OK to use shortcuts! Don't make that aioli from scratch, your jar of Hellmann's can become cranberry-thyme aioli in a snap.
3. A simple garnish can be a game- changer. Think fresh herbs, zesting, coarse ground pepper and even finishing salts.
4. Pick items you can make ahead so you don't miss all the fun!
5. For a large gathering, set-up a "grazing" board or table where guests can pick from a plethora of yummy nibbles. Write-up clever descriptions of each dish on simple cards or place inside a repurposed decorative frame.
6. Dial up the holiday spirit in a flash, use some festive wrapping paper to line a serving platter.
7. Stick to what you know you can do well. Now's not the time to try to make beef wellington for 25 of your mates, relatives or co-workers.



This "parsley, orange and **pecan-crusted rack of lamb**" shows how easy it can be to have a restaurant-quality meal at home. A quick crust of nuts, in-season citrus and herbs takes an already-special lamb chop over the top. You'll look like a chef in just 20 minutes. Good onya!

Check out our tips and tricks for golden crusted lamb

Top Chops
from ace caterer Chef Renee Scharoff



"Lamb chops, yogurt and chickpeas is a combination that never fails. Here we add some seasonal spices to the yogurt, and roast the chickpeas in orange juice and spices for sweet-savory flavor magic."

Get the Recipe



"This is a classic recipe you can always turn to for any occasion. I love to serve these rustic-style on a big board or platter over soft polenta."

Get the Recipe



"Aussie lamb chops are one of the most requested items for my clients. They make any occasion feel special, add upscale appeal, and are really easy to fire off in the kitchen.

FIND where to buy Australian lamb near you



Small bites
FOR ANY SIZED GATHERING

These appetizers are a great way to set the tone for the night.

Let'sLamb!



SERVES 4 | RECIPE BY CHEF MERRY GRAHAM

Australian lamb loin bruschetta

with cherry-olive tapenade, mascarpone and tarragon

Get your evening going with this easy to make starter.

Ingredients

For the lamb loin:

- 1 (8-12 oz) silverskin trimmed Australian lamb loin (or trimmed boneless leg of lamb)
- ¼ cup avocado oil or desired cooking oil, divided
- 1 teaspoon freshly ground black pepper
- 1 ½ teaspoon fine sea salt

For the bruschetta:

- 4 slices Texas toast bread
- ¼ cup melted, unsalted butter
- ¼ cup cherry jam or preserves
- ½ cup chopped Kalamata olives
- 2 teaspoons balsamic vinegar
- 1 cup mascarpone
- 1 tablespoon minced fresh tarragon
- whole tarragon leaves as needed

Method

To prep: Transfer Aussie lamb loin from refrigerator to platter 30 minutes before cooking. Drizzle 2 tablespoons of avocado oil on all sides of lamb and sprinkle with black pepper. Set lamb loin aside.

For the lamb: When the lamb loin is ready to cook, heat remaining oil in a large skillet over medium-high heat. Salt lamb loin on all sides, place in skillet, and sear about 4 minutes on each side or until center internal temperature has reached 125°F, about 8-10 minutes. Transfer cooked lamb to cutting board and allow to rest 10 minutes. Cut in ¼-inch by 2-inch strips.

For the bruschetta: Preheat oven to 400°F. Remove crust from bread slices and cut each slice into 4 squares. Brush bread squares with melted butter on both sides. Place on cookie sheet and bake on lower rack of oven 6 minutes or until golden brown. Transfer to cooling rack.

For the tapenade: In a 2-cup bowl, combine cherry jam, chopped olives and balsamic vinegar. If desired, add extra jam for sweetness or balsamic vinegar for tartness.

To assemble: Spread each toast square with about ½ tablespoon mascarpone cheese, and layer with 1 heaping tablespoon lamb loin strips, and ½ teaspoon cherry tapenade. Sprinkle with minced tarragon. Garnish with a tarragon leaf. Serve at room temperature.



SERVES 4 | RECIPE BY CHEF ADAM MOORE

Cheesy garlic and herbed lamb pull-apart bread

This cheesy garlic and herbed lamb pull-apart bread is as fun to eat as it is to make.

Ingredients

- 1 pound Australian ground lamb
- 2 tablespoons butter, unsalted and melted
- 1 tablespoon Garam Masala or all-purpose lamb seasoning (click here for the recipe)
- 1 cup shredded mozzarella cheese
- 1 cup shredded mild cheddar cheese
- ¼ cup grated Parmesan cheese
- 2 teaspoons chopped fresh rosemary leaves
- 2 teaspoons chopped fresh thyme leaves
- 2 teaspoons chopped fresh parsley leaves
- One 16.3 ounce can refrigerated buttermilk biscuit dough, each biscuit quartered

Method

Preheat the oven to 350°F. In a large skillet over high heat, add the butter and lamb. Cook until the lamb is browned, about 7 minutes. Drain off the excess fat and let the meat cool. In a large bowl, combine the cooled lamb with the spice rub, cheeses and herbs. Using one biscuit quarter at a time, press the meat, cheese and herb mixture into the dough to make a ball and arrange it neatly in a greased 12-inch skillet or baking pan. Top the dough balls with any remaining meat, cheese and herb mixture. Bake for 15 to 20 minutes, or until the bread is golden and bubbly. Invert onto a large plate and serve immediately.



SERVES 4 | RECIPE BY CHEF ADAM MOORE

Aussie Lamb Baharat
party pies

Baharat is a spice mixture or blend used in Middle Eastern, Turkish cuisine and Greek cuisine. Spice up your meat pies!

Ingredients

- 1 ½ pounds Australian lamb leg, minced
- 3 tablespoons olive oil
- 1 onion, minced
- 1 cup dark beer
- 1 ½ cup beef stock
- 1 carrot, minced
- 1 celery stalk, minced
- 2 garlic cloves, minced
- 1 tablespoon tomato paste
- 1 tablespoon Baharat seasoning blend
- 1 tablespoon honey
- 2 tablespoons flour
- Store-bought pie dough shells
- 1 cup feta cheese
- 1 cup cream cheese
- 1 egg, for eggwash
- Micro mint, to garnish

Method

For the filling: Cook the first ten ingredients in a large pot over medium heat until tender- about 15 minutes. Create a slurry with the flour and honey and water as needed and add to the meat mixture. Cook until thickened- about 5 minutes. Remove from heat and reserve under refrigeration until ready to use.

For the pies: In small muffin tins, add lamb fill into blind partially baked pie dough shells. Top with dough and brush with egg wash. Baked until golden.

For the whipped feta: In a mixer, fitted with a paddle whip, mix together feta and cream cheese until smooth.

To serve: Pipe a dallop of whipped feta cheese atop the party pies and garnish with micro mint. Serve immediately.



SERVES 4 | RECIPE BY CHEF BILL KIM

Chinese-style lamb rack
with hoisin glaze

Hoisin sauce gives these chops a sweet and tangy glaze that pairs well with the lamb. Serve with steamed rice or as appetizers, with extra hoisin for dipping.

Ingredients

- 1 trimmed Australian frenched lamb rack
- 2 cups hoisin sauce
- 1 tablespoon honey
- 1 teaspoon rice wine vinegar
- 1 tablespoon minced garlic
- 4 sprigs fresh rosemary
- 2 tablespoons chili powder
- Pinch of ground cumin

Method

In a large bowl, mix together the hoisin, honey, vinegar, garlic, rosemary, chili powder and cumin. Generously rub and cover the lamb with the marinade and refrigerate it overnight.

To cook: Preheat a grill over medium-high heat. Remove the lamb from the marinade, wiping off the excess marinade. Slice the rack into chops. Grill the chops for 2 minutes on each side for medium-rare, or to the desired doneness, and allow to rest for 5 minutes before serving.



SERVES 24 | RECIPE BY JULIE MENGHINI, HOSTESS AT HEART

Aussie lamb
stuffed portobella mushrooms

Stuffed mushrooms are the kind of dish that can flex between a casual get together or a fancier affair, according to our mate “Hostess at Heart” Julie Menghini. This is a five ingredient wonder starring Aussie lamb, that’s sure to win praise from your guests.

Ingredients

- 12 ounces ground Australian lamb
- Salt and pepper
- 24 mushrooms 3" round, stems removed
- ¼ cup Manchego cheese grated
- ¼ cup panko bread crumbs
- 2 tablespoons olive oil
- Fresh parsley garnish optional

Chef tips

With panko breadcrumbs, an aged cheese like manchego, romano or parmesan, and some fresh parsley or other herb, you have a tool for instantly upgrading presentation and flavor of any dish. This simple mix can become crust for meats, or a crunchy topping for vegetables or side dishes.

Method

Season the ground lamb with salt and pepper and brown it in a skillet. Allow it to cool slightly. Turn the oven on broil with the cooking rack placed 6 to 10 inches from the heating element. Prepare a pan with non-stick cooking spray.

Remove the stems from the mushrooms and wipe off any debris from the caps using a damp paper towel. Using a pastry brush or paper towel, brush olive oil onto the entire mushroom cap. Using a teaspoon, fill each mushroom cap with the cooked ground lamb. Press it into the mushroom cap until it's level with the sides of the mushroom. Sprinkle the top with grated Manchego cheese. Place the mushroom caps on the top of a broiler pan sprayed with non-stick cooking spray. Sprinkle them with panko bread crumbs. Place the mushrooms under the broiler and cook for 4 to 5 minutes. Watch carefully to prevent burning. Mushrooms are done when the Panko is golden brown.

Garnish with fresh chopped parsley if desired.



ELEVATE YOUR
family-favorite holiday meal

Your tried-and-true recipe repertoire makes meals a breeze, but how do you make them that extra bit special? Simple swaps with Australian pasture-raised lamb to provides an instant upgrade.

Let's**Lamb!**



SERVES 4-6 | RECIPE BY CHEF SAM JACKSON

Lamb and feta meatballs
in rich tomato sauce

Ground Aussie lamb is a natural complement to Greek ingredients like olives and feta cheese. Made into meatballs and bathed in an herbed tomato sauce, they're perfect over pasta or rice, or nestled into warm pita bread.

Ingredients

For the meatballs:

- 2 pounds Australian ground lamb
- 3 large eggs
- 1 ½ cups dried breadcrumbs
- ¾ Feta cheese, crumbled
- ½ teaspoon garlic
- 2 cloves garlic, minced
- 2 tablespoons fresh parsley leaves, chopped
- 2 tablespoons fresh mint leaves, chopped
- 1 lemon, zested
- Salt and pepper to taste
- Olive oil as needed

For the tomato sauce:

- 2 tablespoons olive oil
- 2 shallots, finely sliced
- 4 cloves of garlic, crushed
- 2 pounds canned tomatoes, chopped
- 1 tablespoon fresh thyme leaves, chopped
- ¼ cup green olives, pitted
- ¼ cup black olives, pitted
- ½ teaspoon, superfine sugar

For the garnish:

- Fresh parsley leaves, chopped, as needed
- Lemon wedges as needed

Method

For the meatballs: In a large bowl, combine all the meatball ingredients until mixed thoroughly. Set the mixture aside for 30 minutes in the refrigerator. Roll the meat mixture into 1½-inch balls, using hands dipped in warm water to avoid sticking. Heat olive oil in a large, heavy-bottomed saucepan over medium-high heat. Sear the meatballs in batches until browned on all sides. Place them on a baking sheet and set aside.

For the sauce: Heat the oil in a heavy-bottomed pot over medium heat and sauté the shallots and garlic for 5 minutes, or until the shallots are translucent. Add the canned tomatoes and thyme and reduce the heat to low. Simmer for 30 minutes, or until the sauce comes to a boil, stirring constantly to avoid it sticking and burning on the bottom. Add the olives and then season with salt and pepper and add the sugar. If the sauce is too acidic, add a little more sugar. Serve immediately or cool and refrigerate the sauce until needed.

To cook: Preheat the oven to 350°F. Bake the meatballs on the baking sheet for 6 to 8 minutes, or until cooked through.

Serve with warm sauce. Garnish with parsley and lemon.



SERVES 4 | RECIPE BY JODI REINER, FINE COOKING MAGAZINE

Grilled Aussie lamb tacos
with pomegranate-mint salsa

Taco night gets a major upgrade and a Mediterranean spin with ginger-and-garlic rubbed lamb and a sweet-sour pomegranate and mint relish.

Ingredients

- 1.5-pounds Australian lamb loin at room temperature
- 2 tablespoons coconut oil, melted and slightly cooled
- 2 teaspoons fresh garlic, minced
- 2 teaspoons fresh ginger, minced
- Kosher salt and freshly ground black pepper
- 1 cup pomegranate seeds
- ½ cup red onion, finely diced
- 2 tablespoons fresh jalapeno, minced + more to taste
- ¼ cup fresh lime juice
- 8 to 10 white corn tortillas, warmed
- 6-ounces queso blanco, crumbled
- ½ cup fresh mint, chopped

Method

In a large bowl, combine the coconut oil, garlic, ginger, 1 tsp. salt, and ¼ tsp. pepper. Add the lamb and turn to coat. Let sit at room temperature for 30 minutes. Meanwhile, in a medium bowl, stir together the pomegranate seeds, onion, jalapeno, and lime juice. Season to taste with salt and pepper. Prepare a medium-high gas or charcoal grill fire. Remove the lamb from the marinade, letting any excess drip back into the bowl.

Grill directly on the grate, flipping once, until deep golden-brown outside and medium rare inside, about 8 minutes total. Let the lamb rest at room temperature for 10 minutes before slicing. While the lamb rests, heat a cast-iron griddle over medium-high heat. Put the tortillas on the griddle (working in batches, if necessary) and sprinkle a little queso on each.

Cook until the tortillas are warmed and the queso is melty. Slice the lamb, and distribute the lamb evenly among the tortillas. Stir the fresh mint into the pomegranate salsa, then top each taco with a little salsa and serve with the remaining salsa on the side.

Chef tips

When winter weather nixes grilling outside, a trusty cast-iron skillet does the job.



SERVES 4 | RECIPE BY CHEF RENEE SCHAROFF

Cardamom-spiced Leg of lamb

Cardamom and cinnamon help to flavor this Moroccan-style roasted lamb. Serve tender slices with couscous or rice and additional fresh mint as a garnish.

Ingredients

- 1 (5-6 pound) Australian leg of lamb
- 1 ½ lemons, zested and juiced
- Kosher salt as needed
- Freshly ground pepper as needed
- 2 cups plain nonfat Greek yogurt
- ⅓ cup chiffonade fresh mint leaves, plus extra for garnish
- 6 large garlic cloves, minced
- 2 teaspoons ground cinnamon
- ½ teaspoon ground cardamom

Method

To prep: Put the lamb in a shallow baking dish. Reserve 2 tablespoons of lemon juice, pour remaining over lamb and season it with salt and pepper. In a bowl, whisk together the yogurt, mint, garlic, lemon zest, cinnamon, cardamom, ½ teaspoon salt, ½ teaspoon pepper, and 2 tablespoons of the lemon juice. Rub the ingredients all over the lamb. Cover and refrigerate the lamb for at least 5 hours or overnight.

To cook: Take the lamb out of the refrigerator 1 hour before cooking and bring it to room temperature. This promotes more even cooking!

Preheat the oven to 325°F. Unwrap the lamb and transfer it to a roasting pan. Place it under the broiler for 5 minutes, or until it looks seared and browned on top. Cover the lamb loosely with foil and transfer it to the oven. After 1 hour, check the internal temperature. For medium-rare, it should reach 135°F. It will rise a bit while the lamb rests.

To serve: Let the lamb rest for 15 minutes, then carve it into slices.



Click Here for more diet-friendly variations

SERVES 4 | RECIPE BY TRUE AUSSIE BEEF & LAMB

Turkish-style lamb flatbreads

These lamb flatbreads are a take on a classic street food in Turkish cuisine. Look for the Moroccan spice blend ras al hanout at your favorite spice shop.

Ingredients

- 1 pound Australian ground lamb
- 2 tablespoons olive oil
- 1 yellow onion, peeled and finely diced
- 2 tablespoons Moroccan seasoning mix
- 1 cup baby spinach leaves, washed and trimmed
- ¼ cup pine nuts, toasted
- 2 tablespoons currants
- Salt and freshly ground black pepper
- 1 large Turkish flatbread
- 2 ounces feta, crumbled
- ½ cup fresh parsley leaves
- Tzatziki for serving

Method

Preheat oven to 400°F.

Heat the olive oil in a large frying pan, add the onion and cook, stirring until soft and light golden.

Add the ground lamb and cook until all the lamb has browned, stirring to break up any lumps. Add the Moroccan mix and cook until aromatic. Add the spinach and cook until wilted, approximately 2 minutes.

Remove from heat and stir in the pine nuts and currants. Season with salt and pepper.

Cut bread in half lengthwise, creating two large flat pieces of bread to use as a base. Place bread onto a baking sheet, top with lamb mixture and sprinkle with crumbled feta.

Bake in oven 15 minutes or until crisp and hot. Sprinkle parsley over the flatbread and serve with tzatziki.



SERVES 4 | RECIPE BY CHEF ADAM MOORE

Down Under
Mac n' Cheese

Mac and cheese is just as popular Down Under as in America. It gets that Aussie flavor from shredded lamb. Use any leftover cut to make a quick, flavorful meal.

Ingredients

- 1 cup Australian lamb (shoulder, leg or shank) cooked, shredded
- 3 tablespoons unsalted butter
- 1 tablespoon flour
- 2 cups milk
- 8 ounces Velveeta, cubed
- ½ cup mild cheddar cheese, shredded
- 1½ cups uncooked shell pasta
- ½ cup sweet peas
- ¼ cup Panko bread crumbs
- 1 teaspoon, plus more if desired, chopped fresh rosemary leaves
- Kosher salt and black pepper, to taste

Method

Preheat the oven to 425°F. In a large sauce pot over medium heat, melt the butter. Whisk in the flour to form a roux and cook it for 1 minute. Whisk in the milk, ½ cup at a time, allowing it to thicken before adding the remaining milk. Once all the milk has been added, add the Velveeta and stir until melted. Turn off the heat, add the cheddar, and stir until melted. Cook pasta to package instructions. Stir the pasta, peas and lamb into the cheese sauce. Mix well and place in a 9x9-inch casserole dish.

To serve: In a small bowl, combine the bread crumbs and rosemary, and season with salt and pepper. Top the mac and cheese with the bread crumbs and bake for 25 minutes, or until golden and bubbly. Remove from the oven and top with more fresh rosemary (if desired). Serve immediately.

Chef tips

A little bit of Velveeta in your cheese sauce will make the whole thing velvety smooth and prevent it from separating.



SERVES 6 | RECIPE BY TRUE AUSSIE LAMB

Cranberry marinated rack of lamb

Cranberries are for more than just a sauce that one meal a year! Turns out they are an #aussome pairing with lamb, used here as a marinade.

Ingredients

- 2 Australian lamb racks, frenched
- 1 cup pure cranberry or pomegranate juice
- 1 cup white or red wine
- ½ cup cranberries
- 1 sprig fresh rosemary
- 2 tablespoons olive oil
- Salt and freshly ground pepper, to taste

Almond Wild Rice Ingredients:

- ½ cup pure wild rice
- ½ cup sliced almonds
- 2 tablespoons fresh oregano leaves, chopped
- ½ orange, juice and zest

Chef tips

Cook the the rice and marinate the lamb the day before. Heat rice through, in a pan with a little water, stock or wine and toss with the remaining ingredients just before serving.

Method

Place racks of lamb in large, deep dish. Add juice, wine, cranberries, and rosemary. Cover and marinate 2-3 hours or overnight. Remove lamb from marinade, pat dry and season to taste.

Place marinade in saucepan and bring to a boil. Reduce heat and simmer until reduced to a thin glaze. Discard rosemary. Keep glaze warm. For the rice, place rice in pan of cold, salted water, and bring to a boil. Cook for 10 minutes. Turn off heat, cover and allow to steam 20 minutes (rice will swell and curl). Return to a simmer and cook 10 minutes or until tender. Keep warm. Just before serving, toss through the almonds, oregano, orange juice and zest.

While rice is cooking, preheat oven to 400°F. Heat oil in a large pan and sear lamb on all sides to brown, place in oven and cook 8-10 minutes for medium rare or until cooked as desired. Allow to rest for a few minutes before slicing into individual chops. Toss rice with the almonds, oregano, juice, and zest.



#Impress

These recipes are made to be drool-worthy at the table and envy-inducing on social media. Simple techniques, the right product (enter Australian lamb) and a few tips for presentation and you'll be ready to bask in the accolades.

Let'sLamb!



SERVES 6-8 | RECIPE BY TRUE AUSSIE BEEF & LAMB

Parsley, orange and pecan-crusted rack of lamb

Coating lamb with nuts and aromatic herbs is a simple way to elevate a holiday roast to something memorable. Here it's parsley, orange zest and pecans, with mustard as the "glue."

Ingredients

- 1 rack of Australian lamb
- 1 tablespoon olive oil (or any oil)
- ½ cup fresh parsley leaves, roughly chopped (or 3 tablespoons dried parsley flakes)
- 1 garlic clove, crushed (or granulated garlic)
- 1 orange, zest finely grated (or any citrus)
- ½ cup pecans, toasted and finely chopped (or any nut)
- 1 tablespoon Dijon mustard (or any mustard)
- Salt and freshly ground black pepper to taste

Method

Preheat the oven to 400°F. Rub the lamb with olive oil and season with salt and pepper. Position the rack in a roasting pan, meaty side up and place in the oven for 10 minutes.

While the lamb is cooking, combine the parsley, garlic, orange zest and pecans in a bowl.

Remove the lamb rack from the oven and spread it on the meaty side with the mustard. Gently press the herb and nut mix into the mustard. Divide the herb and nut mix equally between the racks and coat, gently pressing into the mustard. Return to the oven and continue to cook for an additional 10 minutes or to desired doneness. Serve with your favorite roasted vegetables.



SERVES 4 | RECIPE BY CHEF JAMIE SIMPSON

Holiday braised and glazed lamb shank

The ingredients just sing out holiday, and are #aussome with Aussie lamb – whiskey, orange, juniper, clove, vanilla and cranberry. A showstopper for sure.

Ingredients

- 4 Australian lamb shanks
- 3 tablespoons salt
- 2 tablespoons vegetable oil
- 1 onion, peeled and cut in quarters
- 2 tablespoons juniper berries
- 1 tablespoon black peppercorns
- 5 cloves
- ¾ vanilla bean, split down the center
- 1 cup Scotch
- 1 cup Cabernet
- 1 orange, juiced and peel removed
- ½ cup fresh or frozen cranberries
- 1 quart beef stock
- 1 stick unsalted butter, diced

Method

24-hours before cooking: Season the four shanks with the 2 tablespoons of salt, cover and allow to rest overnight in refrigerator.

Preheat the oven to 300˚F.

On a stove top, preheat a large Dutch oven or braising pan on high. Add the 2 tablespoons of vegetable oil. Sear the shanks until golden brown on all sides. Remove from pan and sear onions on all flat sides until golden. Remove onions and add dry spices to toast for a few seconds until aromatic. Remove from heat and carefully add Scotch and Cabernet.

Return to heat and bring to boil. Add the orange juice, peel and cranberries.Return the shanks and onions to the pan and gently reduce the liquid in the pan until almost dry. Add beef stock. Cover and place the pan in the oven for about 2 hours. Remove shanks from pan when fork tender.

Preheat oven to broil. Reduce all braising liquid until it coats the back of a spoon. Stir in all butter, 1 chunk at a time, until it incorporates. Glaze the shanks with any remaining sauce.



WATCH RECIPE VIDEO

SERVES 4 | RECIPE BY CHEF ADAM MOORE

Aussie roast lamb leg
with plum and macadamia nut stuffing

Stuffing a lamb leg is a technique that takes minutes to master, and definitely takes dinner up a notch.

Ingredients

For the lamb:

- 1 boneless Australian leg of lamb
- Olive oil for cooking
- Salt and freshly ground pepper

For the stuffing:

- 3 ounces dried plums
- ½ cup white wine
- 1 cup water
- ½ cup raw sugar
- 4 ounces strong white bread, cut into small cubes
- Salt and ground white pepper
- 3 ounces unsalted macadamia nuts, roughly chopped

Method

Preheat the oven to 300°F.

For the stuffing: Simmer dried plums, white wine, water and sugar until soft, remove the plums and reduce the syrup until sticky, approximately 10 minutes.

Place the bread into a bowl and pour the plum mixture over while hot so as to allow the juices to soak into the bread. Season with salt and white pepper. Add the macadamias and mix until combined.

For the lamb: Stuff the cavity of the leg of lamb with the prepared stuffing. Use a wooden skewer to hold the opening together while cooking. Give doneness cue for lamb after 1¼hours.

Rub the surface with some olive oil, salt and pepper, and place prepared leg on a rack in roasting pan. Cook in oven, uncovered, for 1¼ hours.

Remove from oven and cover with foil. Allow to rest 10-15 minutes before slicing and serving.



SERVES 8 | RECIPE BY DAVID OLSON, LIVE FIRE REPUBLIC

Christmas crown
roast of Australian lamb

#classicforareason. The crown roast is the king of all impressive dinner presentations. It's a lot easier to put together than you think!

Ingredients

- 1 crown roast of Australian lamb, frenched, trimmed and tied
- 1 cup olive oil, plus additional to baste
- 2 tablespoons each of dried basil, rosemary, sage and thyme, all coarsely ground
- 6-8 cloves garlic, minced
- Kosher salt and fresh ground peppercorn, to taste
- 2 cups oak wood chips and 1 cup of chestnuts shells, soaked in water for 1 hour prior to use

Method

From your butcher: Purchase a, "bone-in, frenched, and tied crown roast of lamb."

To prep: At least 2 hours prior to smoking, remove crown roast from refrigeration. Whisk together olive oil, herbs, garlic, salt and pepper, then rub into the lamb. Wrap the exposed frenched bones in tin foil. Wrap the entire roast in cling plastic and set on a sanitized counter to rest, elevating the lamb to near room temperature. Preheat grill to 275°F, at least 30 minutes prior cooking.

Place seasoned lamb crown in smoker and baste intermittently with oil, until inside is within 15F of desired serving temperature (see tip below). Turn up grill to maximum heat, searing the exterior of the lamb, removing the roast from the grill within 5 degrees of desired serving temperature. Rest under a tinfoil tent for 15-20 minutes prior to carving.

To serve and plate, remove kitchen twine and slice the racks between the bone. Pair with roasted Butternut Squash and Faro Salad with Maple-Cider Vinaigrette – **click for the recipe!**



SERVES 8 | RECIPE BY CHEF CARLENE THOMAS

Holiday wreath

Aussie lamb grazing board

Get in on the graze craze! Entertain in easy-going style with this artfully designed Aussie Lamb grazing board.

Ingredients

- Australian rack of Lamb
- 1 pomegranate, broken into sections
- Blue cheese
- Goat cheese
- Sharp cheddar cheese, cut into holiday shapes
- Pecan halves
- Pistachios
- Dried cranberries
- Honey-comb
- Dark chocolate
- Crackers
- Green Olives
- Fresh rosemary
- Fresh sage
- For the Mint Pesto:
- 2 cups fresh mint
- 1 cup fresh parsley
- ¼ cup raw almonds
- 1/3 cup olive oil
- ½ juice of a small lemon
- 1 clove garlic
- ½ teaspoon kosher salt & black pepper

Method

To prepare rack of lamb, seal and sous vide at 138°F for 1.5 hours, then pat dry with paper towels and sear until browned. If baking, preheat oven to 400°F. In a cast iron skillet heated over medium high, add 3 tablespoons of olive oil. Season rack with salt and pepper then sear each side until browned in the skillet. Transfer the rack to a baking sheet and bake for about 10 minutes, or until the internal temperature is to your desired doneness. Rest and slice into chops.

To make mint pesto, blanch mint and parsley in boing water for ten seconds, then transfer to an ice bath. Squeeze water out of leaves and place in a food processor with remaining pesto ingredients. Blend until smooth and bright green. Spoon into a small bowl and place on the grazing board.

To create the wreath grazing board, add sage and rosemary in a circle on the exterior of a large round platter. Add chops from the rack of lamb in a circle with the bone 'handle' extending over the edge for easy grabbing. Place remaining ingredients evenly dispersed on each half of the board for easy snack access.



Restaurant meal
AT HOME

How do you recreate a luxury dining experience at home? Start with a stand-out protein like restaurant-quality lamb from Australia and--no worries mate--it's affordable, readily available and easier to cook than you think!

Let'sLamb!



SERVES 4 | RECIPE BY CHEF RACHEL KLEIN

Grilled Aussie lamb
with blistered cherry tomatoes and béarnaise

Bearnaise sauce is an accompaniment that elevates these simply delicious lamb shoulder steaks. Any extra will make brunch a home run!

Ingredients

- 1 Australian lamb leg, cut into steaks
- Kosher salt to taste
- Black pepper to taste

For the gremolata:

- 1 cup plus 2 tablespoons fresh tarragon leaves, chopped
- 2 tablespoons lemon zest
- 2 tablespoons plus extra for cooking olive oil
- 1 pint cherry tomatoes

For the béarnaise:

- 2 tablespoons white wine vinegar
- 1 teaspoon black peppercorns
- 6 large egg yolks
- 2 cups unsalted butter, melted
- Fresh lemon juice as needed

Method

Preheat a grill to HIGH or you can use a grill pan on the stove. Season the steaks with salt and pepper and set aside. In a small bowl, make a gremolata by combining 1 C of the tarragon, the lemon zest, garlic and olive oil. Season with salt and set aside. Put a small skillet directly on the grill with a little bit of oil in the pan. When the oil starts to shimmer, add the tomatoes and sauté them until they blister, about 4 minutes. Season with salt and set aside. In a small pot, combine the vinegar and peppercorns over medium heat; reduce by half. Strain out the peppercorns. In a large bowl over a pot of simmering water, combine the egg yolks and strained vinegar and whisk. The egg yolks will start to thicken; be careful not to scramble the eggs. If the bowl gets too hot, take it off of the pot.

Once the egg mixture is nice and thick, whisk in the butter in a continuous stream. Put the bowl back on the simmering water; if the mixture gets too cold, whisk in all the butter. Season with salt and a squeeze of lemon juice, and mix in the remaining 2 Tbsps of the tarragon. Set aside in a warm place. Grill the steaks for about 4 minutes on each side for medium doneness. Let them rest on a plate for 5 minutes. Serve the chops with the blistered tomatoes, gremolata and sauce.



SERVES 6 | RECIPE BY CHEF GEORGE PAGONIS

Aussie lamb kapama

Say g'day to kapama, Greek-style lamb shanks braised with cloves, garlic, allspice and red wine over orzo pasta.

Ingredients

- 6 Australian lamb shanks
- Salt and pepper to taste
- ½ cup canola oil
- 3 large white onions, chopped
- 12 cloves garlic, thinly sliced
- 1 tablespoon toasted ground allspice
- 1 teaspoon toasted ground cloves
- 1 cup red wine
- 2 cans (28 ounces each) crushed tomatoes
- 2 bay leaves
- 6 sprigs fresh thyme
- 12 ounces orzo pasta
- 2 tablespoons extra virgin olive oil
- 1 Parmesan cheese wedge

Method

To prep: Preheat oven to 375°F. Season lamb shanks on all sides with salt and pepper.

For the shanks: Heat canola oil in large heavy deep skillet on medium-high heat. Working in batches, cook lamb shanks 10 minutes or until browned on all sides, turning often. Transfer shanks to roasting pan.

To cook: Discard all but 2 tablespoons drippings from skillet. Reduce heat to medium; add onions, garlic and spices. Cook 4–6 minutes or until onions are translucent, stirring frequently. Add wine; stir frequently until liquid is mostly evaporated. Stir in tomatoes, bay leaves and thyme. Bring mixture to a boil; remove from heat and pour over lamb shanks in roasting pan. Cover pan tightly with foil. Bake 1½–2 hours or until shanks are tender and meat is done (165°F).

For the pasta: Meanwhile, cook pasta as directed on package; drain, toss lightly with olive oil. Remove shanks from roasting pan; skim sauce of excess fat.

To serve: Spoon sauce over meat before serving with orzo. Sprinkle each serving with freshly grated Parmesan cheese.

Chef tips

Top each serving with chopped Italian parsley for freshness and a pop of color.



SERVES 2 | RECIPE BY CHEF RENEE SCHAROFF

Grilled lamb t-bone chops
with orange-mint gremolata

Gremolata is a mix of fresh herbs, garlic and citrus zest. It's an easy way to add fragrant flavors to grilled meat.

Ingredients

- 4 trimmed Australian lamb T-bone chops
- Kosher sea salt to taste
- Freshly ground pepper to taste
- 2 tablespoons olive oil
- 1 bunch finely chopped fresh mint leaves
- Zest of 2 oranges, finely grated
- 2-3 garlic cloves, minced
- ½ cup extra-virgin olive oil
- ⅓ cup chopped dried cherries or cranberries

Method

Preheat a grill on high heat. Make sure the grates are clean. Bring the lamb to room temperature. Season the chops well with the olive oil and salt and pepper to taste.

Grill the chops for 4 to 5 minutes on each side for medium-rare, or until they're cooked to your liking. Let the lamb rest off the grill for 5 minutes before eating.

For the Gremolata: In a bowl, stir together the zest, garlic, mint, and extra-virgin olive oil. Mix well to combine and season with salt and pepper. Fold in dried cherries or cranberries.

Serve the gremolata on top of each grilled lamb T-bone.



SERVES 4 | RECIPE BY CHEF RENEE SCHAROFF

Rosemary Garlic Lamb Chops

These are so simple and quick to make, but taste like a million bucks. Pair them with polenta or your favorite sides and dinner is DONE.

Ingredients

- 8 Australian lamb chops, trimmed
- 6 garlic cloves, minced
- ½ C extra-virgin olive oil
- Leaves from 3-4 sprigs of fresh rosemary, finely chopped
- 1 tsp salt
- 1 tsp pepper

Method

Preparation (1-hour prior to cooking)

Put the lamb chops in a shallow baking dish. In a bowl, stir together the garlic, oil, rosemary, salt, and pepper. Pour the oil mixture over the chops and let them sit at room temperature for 1 hour before cooking.

Preheat the broiler to medium-high and cover a broiler pan or baking sheet with foil. Place the chops in a single layer on the pan and broil them for 4 minutes on each side. They should be well browned but still pink in the middle. Serve two chops per person with some of the collected juices.



SERVES 4 | RECIPE BY CHEF CONOR HANLON

Australian lamb bolognese

With the right technique and Aussie lamb, making a flavorful Bolognese doesn't have to be an all-day affair.

Ingredients

- ¼ cups olive oil
- 1 ½-pounds ground Australian lamb
- ½ cups finely diced carrot
- ½ cups finely diced onion
- ½ cups finely diced celery
- 1 tablespoon tomato paste
- 1 ½ cup red wine
- 1 (28 ounce) can San Marzano tomatoes
- 2 bay leaves
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon ground fennel seeds
- ¼ teaspoon chili flakes
- 1 sprig fresh rosemary salt and pepper to taste

Method

In a large pot over high heat, warm the olive oil. Brown the lamb, crumbling it apart and stirring it to avoid burning. Remove the meat from the pot with a slotted spoon, reserving the lamb fat.

Add the carrots, celery, and onion to the pot and reduce the heat to medium; cook for about 5 minutes, or until the vegetables are tender. Stir in the tomato paste. Add the wine and let it reduce by half, then add the meat back to the pot.

Stir in the canned tomatoes, 3 cups water, the bay leaves, cumin, coriander, fennel, chili flakes, and rosemary. Bring the mixture to a boil. Reduce the heat to maintain a slow and steady simmer for 1-2 hours, until the vegetables are tender and the sauce has thickened. Adjust the seasoning as needed with salt and pepper.

Serve the lamb Bolognese with your choice of pasta, such as a broad fresh noodle like tagliatelle, or a firm dry shape like rigatoni or penne rigate.



Set it and forget it

ENTERTAINING:

These prepare-ahead meals with Australian lamb will set an #aussome spread, and let you enjoy your company, too.

Let'sLamb!



SERVES 6 | RECIPE BY CHEF MERRY GRAHAM

Instant Pot Aussie lamb stew

Merry Graham's easy lamb stew has flavor for days in the instant pot or slow cooker. Let the cooker do the work, while you enjoy the company.

Ingredients

- 2.5-3 pounds Australian boneless leg of lamb
- ¼ cup all-purpose flour
- 2 teaspoons sea salt
- 1 teaspoon ground black pepper
- 6 slices bacon, cut in 1-inch pieces
- 1 cup chopped yellow onion
- ¼ cup chopped garlic
- 2 tablespoons cooking oil (olive, canola, or grapeseed)
- 1 cup beer or red wine
- 2 cups beef broth, divided
- 1 tablespoon each: fresh rosemary, thyme, parsley
- 4 medium red potatoes, cut into halves
- 1 large rutabaga, cut in 1 ½-inch chunks
- 1 cup mini rainbow carrots
- 1 cup fresh green beans, quartered
- ½ cup frozen green peas
- **Slurry:** 3 tablespoons melted butter, 3 tablespoons all-purpose flour
- **Optional:** Lemon Juice, herbs for garnish

Method

Trim and cut lamb in 2-inch chunks. Combine flour, salt and pepper and toss with lamb; set aside.

Place bacon into the Instant Pot and cook 3-4 minutes on sauté. Add onion and garlic, cook 3 minutes or until bacon is browned and onions have softened. Use a slotted spoon to transfer bacon, onion and garlic to a large bowl. Add 1 tablespoon cooking oil to the bacon fat in Pot. Brown the lamb chunks in two batches, adding the remaining cooking oil before browning the second batch. Transfer the browned lamb to the bowl with the bacon, onions, and garlic.

Add beer to the Instant Pot, scraping the bottom to pick up brown bits. Add 1 ½ cups of the beef broth and herbs. Pressure cook on high 15 minutes then immediately release pressure. Add potatoes, rutabaga, carrots, and green beans. Pressure cook for 10 minutes, release pressure naturally for 10 minutes. Uncover pot and stir in peas.

Meanwhile, combine the slurry ingredients with remaining beef broth until smooth. Whisk slurry directly into stew. Warm on saute in Instant Pot, stirring until stew has thickened. Season to taste with salt, black pepper, and lemon juice. Ladle into bowls and sprinkle with fresh herbs.



WATCH RECIPE VIDEO

Click Here for more diet-friendly variations

SERVES 4 | RECIPE BY CHEF ADAM MOORE

Australian lamb and sausage gumbo

This is a slow-cooker recipe you'll make again and again. It's super hearty, loaded with lamb, sausage and bacon, and celebrates with the flavors of Louisiana.

Ingredients

- 1 pound Australian lamb leg, trimmed and diced
- 1 slice bacon, minced (or ham)
- 8 ounces andouille sausage (smoked sausage)
- 1 tablespoon smoked paprika (or chili powder)
- 1 tablespoon dried thyme (or fresh thyme)
- 4 tablespoons flour
- 1 onion, diced
- 1 green bell pepper, diced (or any bell pepper)
- 2 stalks celery, diced
- 2 tablespoons minced garlic (or granulated garlic)
- 5 cups vegetable stock (or any stock or broth)
- Kosher salt and black pepper to taste
- Fresh thyme leaves and parsley leaves as desired
- Kitchen Bouquet, optional, as needed for color

Method

Preheat a large sauce pot over medium heat. Add the bacon and cook, stirring occasionally, until the fat has been rendered. Add the lamb, sausage, paprika, and dried thyme; cook until lightly browned, about 7 minutes. Stir in the flour to create a roux.

Cook it for 1 minute. Add the onion, bell pepper, celery, and garlic. Cook until the onions are translucent and fragrant. Add the stock and bring it to a boil. Cook for 30 minutes, reducing the mixture by about a quarter.

Add salt and pepper to taste. When the desired flavor is achieved, add Kitchen Bouquet, if desired, to develop a darker color. Garnish bowls of gumbo with fresh chopped thyme and parsley.



SERVES 4 | RECIPE BY CHEF RENEE SCHAROFF

Lamb shank bourguignon

Chef Renee Scharoff likes to serve this fragrant lamb with creamy whipped potatoes and a garnish of fresh chopped thyme leaves.

Ingredients

- 4 medium to large trimmed Australian lamb shanks
- 2 tablespoons olive oil
- 10 ounces diced applewood-smoked bacon
- Kosher salt as needed
- Fresh ground pepper as needed
- 3 yellow onions, chopped
- 3 carrots, sliced on the bias
- 8 cloves garlic, chopped
- 3 tablespoons tomato paste
- One 750-ml bottle of good dry wine, such as Pinot Noir
- 1 bouquet fresh thyme and rosemary
- 1 quart beef stock
- 8 ounces baby bella mushrooms, sliced with stems discarded
- 4 tablespoons butter, softened
- 3 tablespoons all-purpose flour

Method

Preheat the oven to 400°F. In a large Dutch oven, cook bacon in the oil. When crisp, remove with a slotted spoon, leaving the fat behind. Put the bacon on paper towels to drain.

Season the lamb generously with salt and pepper. Sear the shanks on all sides until brown. Remove and set aside. Add the onions and carrots to the pot and let sweat over low heat for 10 minutes, or until onions are soft. Season with salt and pepper. Add the garlic and cook for 1 minute. Stir in tomato paste, pour in wine and let mixture simmer for 2 to 3 minutes to cook off the alcohol. Add the stock and herb bouquet. Add back the lamb and bacon, making sure the lamb is covered with stock. Bring to a boil and cook for 5 minutes.

Reduce oven to 325°F. Cover the pot and put it in the oven. Braise lamb for about 90 minutes. Add the mushrooms and turn shanks in the sauce so that they cook evenly. Braise for another 60 minutes, until they are very tender. Remove the shanks to a platter and put the pot over medium heat. In a small pot, melt the butter and whisk in the flour to make a roux. Stir it into the sauce to thicken it. Serve each shank with some of the sauce and vegetables.



SERVES 6 | RECIPE BY CHEF ERIC JONES, DUDE THAT COOKZ

Red wine braised leg of lamb

Praise the braise! Low and slow, hands-off cooking gives you more time with your guests, and a meal worth celebrating.

Ingredients

- 5-pound Australian leg of lamb
- 4 cups vegetable broth
- 1 cup red wine
- 1-pound petite red potatoes
- 1 cup pearl onions
- 1-pound baby carrots
- 2 tablespoons tomato paste
- 3 tablespoons butter
- 1 tablespoon cornstarch

Seasonings for the lamb:

- 1 teaspoon Himalayan pink salt
- 1 teaspoon organic ground white pepper
- 1 teaspoon garlic powder
- ½ teaspoon oregano

Seasonings for the broth:

2 whole bay leaves
2 teaspoons Himalayan pink salt
1 teaspoon sage, rubbed
1 teaspoon garam masala
½ teaspoon garlic powder
¼ teaspoon organic ground thyme

Chef tips

When braising, sear the meat on all sides before adding the liquid and moving to the oven.

Method

Pre-heat oven to 305 degrees. Coat leg of lamb with the lamb seasoning evenly. Heat a dutch oven on the stovetop at high heat. Add a tablespoon of cooking oil and sear the lamb for 3 minutes per side before removing it from heat. Remove the lamb from the pot and set it to the side. Lower heat to medium then add butter. Once the butter is melted, add cornstarch stirring until it binds. Add tomato paste, red wine, vegetable broth, and broth seasonings into the pot and stir.

Slice 3 small slits a few inches apart on the bottom of the lamb leg and add 1 fresh garlic clove in each hole. Place the lamb back into the pot and add in the carrots, pearl onions, petite red potatoes, bay leaves, and the remaining garlic cloves around the lamb.

Bring the broth to a slight boil then remove from heat. Cover and bake for 4 hours. Remove, cover and rest for up to an hour.





SERVES 4 | RECIPE BY CHEF DOM CRISP

Parmesan braised Australian boneless lamb leg on polenta

Adding parmesan rind to the Australian lamb leg braise delivers amazing umami flavors. Served over "smoother than Fonzi" soft polenta, it's a trip to comfort food paradise.

Ingredients

- 2 pounds boneless Australian Lamb Leg, cut into large pieces, excess fat trimmed
- 2 C parmesan cheese, grated
- 2 bay leaves
- 1 large carrot, chopped
- 1 large celery stalk, chopped
- ½ C tomato paste
- 1 large yellow onion, diced
- 1 head of garlic, peeled and minced
- 2 C white wine
- 2 C finely milled yellow polenta
- 2 ¼ C whole milk
- 2 C water
- ¼ C extra virgin olive oil
- 1 Tbsp kosher salt
- ½ Tbsp fresh ground black pepper
- ¼ bunch scallions, sliced thin

Chef tips

Save your parmesan rinds to flavor stocks, soups, sauces and braises like this one.

Method

For the lamb: In an Instant Pot on SAUTE function, brown the lamb on all sides and remove. Next, add the carrots, celery and onion into the hot Insta Pot with the lamb bits. Once veggies begin to brown, add the tomato paste. Stir this mixture rapidly with the tomato paste, taking this mix to the point of burning and then pour in the white wine. Add bay leaves, half of the parmesan and the lamb back into the Insta Pot and cover. Turn to STEW function for 30 minutes. Once tender, remove all the meat, shred and place in a medium container. Strain some of braising juices over the meat and let cool for about 15 minutes before serving. Season with salt to taste. Reserve the remaining braising liquid.

For the polenta: In the empty Instant Pot, add milk, water, polenta and salt. While continually stirring, cook on SAUTE setting for 10 minutes.Once the polenta is cooked, stir in the olive oil, black pepper and one cup of parmesan.

To serve: On a large plate, put a about ½ cup of polenta in the center and make a crater for the lamb to sit in. Add the lamb along with some of its juices. Garnish with the parmesan cheese and sliced scallion.

AUSSIE LAMB™

#makeamoment

/aussiebeeflamb

www.aussiebeefandlamb.com

Let'sLamb!