



TRULY AUSSOME RECIPES

TO OWN YOUR PARTY



#OWNYOURPARTY | #BEAUSSOME

Truly Aussome Recipes

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True Aussie tips to Own Your Party!

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 Be bold in flavor and **look for little ways to elevate the plate** – from choosing Aussie lamb or grassfed beef for the main, or little touches like fresh honeycomb for a simple but impressive signature element on a cheese plate.

4 A **simple garnish** can be a game-changer. Think fresh herbs, zesting, coarse ground pepper and even finishing salts.

5 Pick **items you can make ahead** so you don't miss all the fun!

6 Do a little storytelling – nothing “sells” a dish like a **clever name or a good story**. For a large gathering, set-up a “grazing” 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.

7 **Repurpose unexpected items** for presenting food -- an old baguette board as a serving platter for Aussie Lamb Chops! Or to dial up the holiday spirit in a flash, use some festive wrapping paper to line a serving platter.

8 **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.



SERVES 4

RECIPE BY CHEF MICHAEL SLAVIN

Zesty lemon and roasted garlic leg of lamb steak

Aussie leg of lamb isn't only for braising. It is great as a tender steak as well. Make a quick topping of marinated feta and parsley to top these zesty steaks.

Ingredients

- 4 teaspoons lemon pepper
- 2 teaspoons garlic salt
- 4 teaspoons paprika
- Four, 6 ounces Australian leg of lamb steaks
- ½ cup all-purpose flour
- ½ cup vegetable oil
- 8 garlic cloves, roasted
- ½ cup extra virgin olive oil
- 4 teaspoons fresh lemon juice
- 4 teaspoons fresh flat-leaf Italian parsley leaves, chopped
- 4 teaspoons feta cheese, crumbled

Method

Preheat a sauté pan over medium-high heat. In a small bowl, mix the lemon pepper, garlic salt and paprika together. Season both sides of each lamb steak with the seasoning mix. Dredge each seasoned lamb steak in the flour, shaking off any excess. Add the vegetable oil to the preheated pan.

Add the steaks and cook 3 to 4 minutes on each side for a medium-rare/medium doneness. Transfer the steaks to a serving platter and keep them warm. In a small bowl, fold the garlic, olive oil, lemon juice, parsley and feta cheese together until loosely incorporated, and pour over the lamb steaks. 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

- 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
- 1 trimmed Australian frenched lamb rack

Method

Prepare the marinade and glaze the lamb the night before. 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 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. Kapnos Chef George Pagonis gave us his version...delish!

Ingredients

- 6 Australian lamb shanks (about 5 pounds)
- ½ cup canola oil
- 3 large white onions, chopped
- 12 cloves garlic, thinly sliced
- 1 tablespoon allspice, toasted, ground
- 1 teaspoon clove, toasted, ground
- 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

Chef tips

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

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 min. 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 min. 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 hrs. 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.



SERVES 4

| RECIPE BY TRUE AUSSIE BEEF & LAMB

Aussie beef, arugula, and parmesan pizza with mint oil

Call it pizza or call it flatbread, this recipe shows how a few smart topping additions can make a basic pizza crust shine. Grassfed Aussie beef, arugula, some good parm, and touch of homemade mint oil make this easy appetizer a star.

Ingredients

- ½ pound Aussie beef tenderloin (or substitute sirloin or strip loin)
- Olive oil
- Salt
- Freshly ground pepper
- 1 frozen pizza dough base
- 1½ cups arugula
- 3 ounces parmesan cheese, shaved

Mint Oil:

- ¼ cup olive oil
- 6 fresh mint leaves

Method

Preheat oven to 425°F.

To prepare mint oil, place olive oil and mint leaves in blender or coffee grinder and puree until smooth. Set aside.

Brush beef generously with olive oil and season to taste. Heat a non-stick pan or barbeque to high, and sear meat 2-3 minutes each side or until cooked to your liking. Transfer to a plate, cover loosely with foil and keep warm until pizza base is cooked.

Bake pizza dough for 10 minutes or until a pale golden brown. If dough puffs up, you can let steam out when it's out of the oven.

To Serve:

Slice beef thinly. Drizzle pizza base with mint oil and scatter arugula over top. Arrange sliced beef over leaves and finish with shaved parmesan. While base is still hot, serve with a glass of good red wine.



SERVES 4

RECIPE BY CHEF MICHELLE LAINEZ

Aussie lamb carnitas tacos with pickled cranberries

This little number has all the keys to a great taco: high-quality meat (Aussie, of course), really good corn tortillas, a bit of spiciness, and a little bit of acidity from the pickled cranberries.

Ingredients

- 1 leg of Aussie grassfed lamb
- 2 yellow onions, quartered
- 3 carrots, cut into three parts
- 2 ribs celery, cut into three parts
- 2 gallons chicken stock
- 2 bay leaves
- 1 head of garlic, cut in ½ horizontally
- 2 teaspoons cumin powder
- 2 tablespoons Aleppo pepper or Tajin spice
- 1 tablespoon black peppercorns

For the vegetable puree:

- Use vegetables and garlic from braising
- Salt and chili flakes, to taste

For the cranberries:

- 8 dried sweetened cranberries
- 1 cup apple cider vinegar
- ½ cup water
- 1 teaspoon salt

Method

For the lamb:

Preheat oven to 300°F. In a deep roasting pan, place the whole leg, along with spices and veggies. Add enough stock to cover at least half of the leg. Cover the top of the roasting pan with plastic wrap then with foil to create a seal for perfect braising.

Cook 4 hours, check for tenderness, meat should fall off the bone. If still firm, replace cover and cook for 1 hour. Let cool slightly in juices. Remove the lamb onto a sheet pan and remove excess fat, then shred. Blend puree ingredients until smooth, add braising liquid if too thick. Add salt and chili flakes for a kick.

For the pickled cranberries:

Bring the apple cider vinegar, water and salt to a boil. Pour over dried cranberries and let pickle to room temperature, then store in fridge.

To assemble:

Warm a 5" tortilla, add dollop of vegetable puree, then 2 to 3 ounces of lamb carnitas, finish with pickled cranberries.



SERVES 6-8

RECIPE BY CHEF SAM JACKSON

True Aussie roasted lamb leg with gremolata



Watch how to
carve a roast

Chef Sam Jackson makes this classic preparation of Aussie lamb to highlight the rich, clean flavor of the meat. A simple garnish of parsley, garlic, lemon and some olive oil is all it needs.

Ingredients

Roasted leg of lamb:

- ¼ cup olive oil
- 3 tablespoons fresh rosemary leaves, chopped
- 4 garlic cloves, crushed
- 1 tablespoon paprika
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 lemon, zested
- 1 boneless Australian leg of lamb

Gremolata:

- ½ bunch fresh flat-leaf parsley leaves, washed and finely chopped
- 1 lemon, zested
- 1 garlic clove, crushed
- ½ teaspoon salt
- ¼ cup extra virgin olive oil, plus extra for garnish

Method

For the lamb: The night before prepare the marinade in a large bowl by combining the oil, rosemary, garlic, paprika, salt, pepper and lemon zest, mix well. Add the lamb and place in fridge overnight. Preheat oven to 350°F, and grill or barbeque to high heat. Remove the lamb from the marinade and sear it on the grill or barbeque on all sides until it is marked. Transfer it to a baking sheet and roast it in the oven for 40 to 50 minutes. Remove lamb from the oven and allow it to rest for 30 to 45 minutes.

For the gremolata: In a small bowl, mix the ingredients together. Set aside. Slice the lamb and then top each portion with the gremolata and an additional drizzle of extra virgin olive oil, if desired.

Chef tips

Carve against the grain of the meat for a more tender finish.



SERVES 4

RECIPE BY CHEF ADAM MOORE

Down Under mac and 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

- 3 tablespoons unsalted butter
- 1 tablespoon flour
- 2 cups milk
- 8 ounces cubed Velveeta
- ½ cup mild cheddar cheese, shredded
- 1½ cups uncooked shell pasta
- ½ cup sweet peas
- 1 cup cooked, shredded Aussie lamb (shoulder, leg or shank)

Garnish:

- 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.



SERVES 4-8

| RECIPE BY CHEF JAMIE SIMPSON

Holiday braised and glazed lamb shank



Watch Chef Jamie
in action

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 Aussie lamb shanks
- 2 tablespoons + 1 tablespoon salt
- 2 tablespoons vegetable oil
- 1 onion, peeled and cut in quarters
- 2 tablespoons juniper berries
- 1 tablespoon black peppercorns
- 5 cloves
- $\frac{3}{4}$ vanilla bean, split down the center
- 1 cup scotch
- 1 cup cabernet
- 1 orange
- $\frac{1}{2}$ cup of fresh or frozen cranberries
- 1 quart beef stock
- 1 stick of unsalted butter, diced

Method

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 wine.

Return to heat and bring to boil. Juice and peel one orange into the pan. Add 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 to nappe. (Nappe consistency is achieved when the sauce reaches a thickness that allows it to coat the food evenly. It should not be too thick or too thin.) Mount all butter, one dice at a time. Glaze shanks and reheat on broil until bubbly and sticky. Re-glaze and serve.



SERVES 6-8

RECIPE BY CHEF ADAM MOORE

Italian herb-crusted lamb loin pizza

Dried spices and fresh herbs combine to make a flavor-packed mixture for this sliced lamb loin-topped pizza. Sprinkle with more fresh herbs, chili flakes, parmesan cheese and/or your favorite hot sauce after baking, for an extra kick of flavor.

Ingredients

For the lamb topping:

- 2 thinly sliced ($\frac{1}{4}$ inch) Aussie lamb loins
- 2 tablespoons vegetable oil
- 2 tablespoons parmesan cheese, grated
- 1 tablespoon Italian seasoning or all-purpose lamb seasoning ([click here for the recipe](#))
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon Dijon mustard
- 1 tablespoon each: dried or freshly chopped Italian parsley, rosemary and thyme
- 1 clove of garlic
- 1 tablespoon fennel seeds
- 1 teaspoon crushed red pepper flakes

For the pizza:

- Four 8-10-inch pitas or naan flatbreads
- $\frac{1}{2}$ cup store-bought pizza sauce, divided
- 2 cups shredded mozzarella cheese, divided

Method

Preheat the oven to 450°F. In a large bowl, mix the lamb topping ingredients until well combined. Line a baking sheet with parchment paper. Place the flatbreads on the baking sheet and evenly spread 2 tablespoons of sauce on each. Sprinkle $\frac{1}{2}$ cup of mozzarella on each pizza. Spread the seasoned lamb loin topping across the pizzas. Bake the pizzas for 15 minutes. When the cheese is bubbling and just starting to turn golden, remove the pizzas and place them on a cutting board. Allow to cool for 3 or 4 minutes before slicing. Slice and serve immediately.



SERVES 2-3

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

- 2 racks of Aussie lamb (8 chops to each rack)
- 1 tablespoon olive oil
- Salt and freshly ground black pepper
- 1 cup fresh parsley leaves, roughly chopped
- 2 cloves garlic, crushed
- Zest of 1 orange, finely grated
- $\frac{3}{4}$ cup pecan nuts, toasted and finely chopped
- 2 tablespoons Dijon mustard

To serve:
Roasted vegetables

Method

Preheat the oven to 400°F. Rub the lamb with olive oil and season with salt and pepper. Position the racks 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 pecan nuts in a bowl.

Remove the lamb racks from the oven and spread each rack with 1 tablespoon Dijon mustard on the meaty side. 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.



SERVES 8

RECIPE BY TRUE AUSSIE BEEF & LAMB

Aussie grassfed beef roast with horseradish and mushrooms

A True Aussie grassfed beef fillet roast is the way to own the holiday party table. A simple coating of horseradish cream, garlic and fresh thyme brings out the natural flavor of the beef, and makes way for an array of complementary roasted veg for sides.

Ingredients

- 2.2 pounds Aussie grassfed beef tenderloin (beef fillet)
- 3 cloves garlic, crushed
- 1 tablespoon thyme leaves, + extra thyme leaves, to garnish
- 2 tablespoon horseradish cream
- 8 small pickling onions, peeled
- 3 Japanese eggplants, thinly sliced lengthways (or 1 small normal eggplant, thinly sliced lengthways)
- ½ small butternut pumpkin, thinly sliced into wedges
- 14 ounces cup mixed Asian mushrooms, thickly sliced
- 1 teaspoon sesame seeds, toasted
- 3 tablespoons tahini
- 2 teaspoons honey
- 1 tablespoon lemon juice
- Steamed green beans, to serve

Method

Preheat oven to 400°F. Tie the beef with short pieces of string at 2-inch intervals (you can also get your butcher to do this). Brush the beef lightly with oil and sear all over at medium-high heat, in a non-stick fry pan, until evenly browned. Brush the combined garlic, thyme and horseradish cream over beef.

Place the beef in a roasting dish, coat onions lightly in a little oil, and toss around the meat. Roast for 45-60 minutes for rare, 60-75 minutes for medium, or 75-90 minutes for well done. For ease and accuracy use a meat thermometer.

Remove beef, cover it loosely with foil, and rest it in a warm place for 10-20 minutes before carving across the grain.

Meanwhile, heat a lightly oiled grill pan or barbeque over high heat. Cook the eggplant, pumpkin and mushrooms for 2-3 minutes each side or until charred and tender.

Whisk the tahini, honey and lemon juice in small bowl to combine. Season with salt and pepper.

Serve the beef with the onions and char-grilled vegetables sprinkled with sesame seeds, tahini dressing and green beans.



SERVES 6-8

| RECIPE BY CHEF RENEE SCHAROFF

Herbs de Provence Aussie rib roast

Watch Chef Renee
in action

For a winter holiday dinner spread, a rib roast commands attention. Chef Renee Scharoff's simple herb rub lets the grassfed beef do the talking; easy peasy in the oven or on the grill.

Ingredients

- 1 Aussie grassfed rib roast 5-6 pound boneless
- 3 tablespoons of Herbs de Provence
- 4 tablespoons olive oil
- 6 garlic cloves, minced
- 2 tablespoons kosher sea salt
- 1 teaspoon ground black pepper

Method

A few hours prior to cooking or even the night before so the flavors really permeate through the roast, take all ingredients and make a paste. Cut small slits into the meat and rub the garlic, herb and olive oil paste all over the roast.

Remove meat from the refrigerator 1.5 hours before cooking, so it can come to room temperature. This ensures that it will cook evenly.

Preheat the oven to 450°F.

Put the roast on a roasting rack and cook for 25 minutes, then turn oven down to 325°F and cook until internal temperature reaches 120°F, using an instant-read thermometer. Remove the roast from the oven, cover it loosely with foil, and let it rest for about 20 minutes. Temperature will rise to about 130°F-135°F for a perfect med rare temperature.

Slice, serve and enjoy!



SERVES 6

RECIPE BY TRUE AUSSIE BEEF & LAMB

Aussie beef roast with horseradish, beets and green beans

Raise a holiday toast to this Aussie grassfed beef roast. Serve thinly sliced, and cut across the grain to maximize the tenderness.

Ingredients

- 2⅔ pounds Aussie grassfed beef round roast
- 2 tablespoons olive oil
- 4 tablespoons horseradish, prepared
- 2 garlic cloves, finely chopped
- 2 garlic heads, halved
- 1 tablespoon thyme
- 2 Spanish onions, thickly sliced
- 3 bunches trimmed and small tender leaves baby beets
- 7 ounces baby green beans, trimmed
- 2 cups baby spinach
- 1 tablespoon red wine vinegar
- ¾ cup sour cream

Chef tips

The meat needs to rest for at least half an hour for maximum tenderness – cover loosely with foil and then with a clean tea towel and leave in a warm place.

Method

To cook: Preheat oven to 450°F. Combine 2 tablespoons horseradish, 1 clove chopped garlic, thyme and 1 tablespoon olive oil in a bowl, season to taste with salt and freshly ground pepper, then brush over beef and set aside at room temperature to marinate for 30 minutes. Place onion and 2 garlic heads in a small roasting pan, place beef on top and place in oven, immediately reducing temperature to 400°F. Roast, basting occasionally with pan juices until cooked to your liking (45-50 minutes for medium-rare, 50-55 minutes for medium). Remove from oven, cover loosely with foil and set aside to rest for 30 minutes.

Place baby beets cut-side up in a separate roasting pan, drizzle with about 1 tablespoon olive oil, season to taste, cover with foil and roast for about 40 minutes until tender, set aside.

Blanch green beans in a saucepan of boiling salted water for about 3 minutes until just tender, drain and set aside in a bowl with beet leaves and spinach. Just before serving, add baby beets, vinegar and about 1½ tablespoons olive oil, season to taste and toss to combine.

For the horseradish cream: Combine sour cream, remaining horseradish and remaining chopped garlic in a bowl, season to taste.

To serve: Very thinly slice the beef and serve with baby beet salad, roast onions from the pan, pan juices and with horseradish cream to dollop.



SERVES 8

| RECIPE BY TRUE AUSSIE BEEF & LAMB

Aussie beef party skewers

A bit of high-quality grassfed Aussie steak and a simple honey-soy marinade are all you need for a winning party appetizer. Grilled meat on a stick for the win!

Ingredients

- 1 pound Aussie beef steak (sirloin or tenderloin)
- 1 bunch shallots
- 16 cocktail kebab skewers

Marinade – combine:

- 1 tablespoon honey
- 2 tablespoons soy sauce
- 1 tablespoon sherry

Method

If using bamboo skewers, soak in water about 20 minutes so they don't burn during cooking. If using metal skewers, no need for this step.

Trim steak, then cut into 16 thin strips, about 5 inches in length. Cut shallots into 3/2x1-inch pieces.

Weave a strip of meat onto each skewer inserting a piece of shallot at either end. Brush with honey and soy marinade and leave to marinate in refrigerator until ready to cook (overnight if you have the time).

Cook on a well-oiled, hot barbeque plate for about 10 minutes, turning occasionally. Serve on a platter as a finger food starter.

Chef tips

If marinade starts to burn, reduce the heat or move to a cooler part of the barbeque.

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