

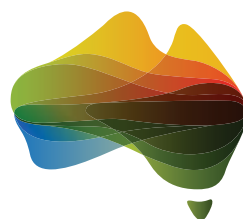


Own Your Party

with *True Aussie Beef & Lamb*



#OWNYOURPARTY #BEAUSSOME



TRUE
AUSSIE
BEEF & LAMB

FINE COOKING MAGAZINE FOR TRUE AUSSIE BEEF & LAMB

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Be Aussome with Aussie lamb and grassfed beef.

Whether it's a backyard barbie or special celebration, make your next gathering with friends and family exceptional with just one simple addition. Serve Aussie lamb or grassfed beef, where the commitment to quality is as big as the flavor and take your party to new heights. Channel your inner Aussie with great quality ingredients and the ideas below to throw a party that's fun, easy on the host and encourages guests to mingle.

#OwnYourParty #BeAussome

Cooking Tips for an Aussome Party

- Bring your meat up to room temperature before cooking—and prevent it from drying out.
- Grassfed meats require less cooking time—about 30% less is a good rule of thumb.
- Allow steaks, chops and roasts to rest 5-10 minutes before cutting—it keeps them nice and juicy.
- For extra juicy meat and easy clean up, slice cooked meat on a rimmed baking sheet. Plate the meat then pour the juices on top.



AUSTRALIAN GRASSFED BEEF RECIPES



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Roy Villacrusis' Aussie Grassfed Beef Banh Mi

French colonists left the Vietnamese with a taste for baguettes and pâté for their sandwiches, known as banh mi. Chef Villacrusis uses Aussie grassfed steak with the surprise addition of Brie cheese. Pickled vegetables and sliced jalapeños add traditional zing. **Serves 4**

- 1 lb. Australian grassfed strip steak**
- ¼ cup shredded carrot**
- ¼ cup shredded daikon radish**
- ¼ cup thinly sliced bell pepper**
- 1 cup rice wine vinegar**
- 4 6-inch French baguettes, sliced lengthwise**
- 1 cup prepared liver pâté**
- 12 thin slices Brie cheese**
- ½ cup fresh red ribbon sorrel leaves**
- ½ cup fresh cilantro leaves**
- ¼ cup seeded, sliced jalapeños**
- ½ cup Kewpie mayonnaise**
- Kosher salt, as desired**
- Black pepper, as desired**

FOR THE STEAK

Heat a grill over medium-high heat. Season the steak with salt and pepper, then cook to medium rare—about 4 minutes on each side. Allow to rest for 5 minutes before slicing thinly.

FOR THE PICKLED VEGETABLES

Combine the carrot, daikon radish, and bell pepper in a small saucepan and top with rice wine vinegar. Cook on low heat for 30 minutes. Remove from pot and refrigerate until ready to use.

TO SERVE

Toast the baguette halves until slightly crisped, about 1 minute.

Spread the liver pâté evenly on the bottom halves.

Divide the sliced steak among the bread bottoms. Place 3 slices of the cheese over it. Add the sorrel, cilantro, pickled vegetables, and jalapeños. Spread the mayonnaise on the cut sides of the top buns. Season with salt and pepper, and put on the bun tops. Serve.

Chef notes: Kewpie mayonnaise is a brand from Japan that Chef Villacrusis prefers for his banh mi. It's available at many Asian grocery stores.

—Chef Roy Villacrusis,
for *True Aussie Beef and Lamb*



Grassfed Beef Bowl-ito with Cilantro Rice

Never heard of a burrito from Down Under? Aussies like theirs in a bowl with diced grassfed beef and all the toppings. It's a meatier version for your mates! **Serves 4**

- 2 Tbs. vegetable oil
- 1 lb. small dice (no larger than ½ inch by ½ inch) Australian grassfed beef top round
- 1 packet (1 oz.) taco seasoning
- 2 cups cooked, hot white rice
- ½ cup chopped fresh cilantro leaves
- ½ tsp. kosher salt
- ¼ tsp. black pepper
- 1 cup chunky salsa
- 1 cup drained canned reduced-sodium black beans
- 1 diced ripe avocado
- 4 Tbs. reduced-fat sour cream
- 1 tsp. ground cumin
- 4 tsp. thinly sliced scallion

FOR THE BEEF

Heat a large skillet over high heat and add the oil. Once the oil begins to smoke, add the beef to the pan and quickly sear for about 1 minute. Next, add the taco seasoning and cook for a few more minutes, being careful not to overcook the meat, 3 to 4 minutes. Remove from the heat and reserve the meat until ready to use.

FOR THE CILANTRO RICE

In a large bowl, combine the cooked rice with the fresh cilantro; season with salt and pepper.

FOR SERVING

For each serving, place ½ cup of the cilantro rice in the bottom of a large bowl and top with one-quarter (4 oz.) of the diced beef, ¼ cup

salsa, ¼ cup black beans, one quarter of the avocado, 1 Tbs. sour cream, ¼ tsp. cumin, and 1 tsp. scallion. Serve immediately.

Chef notes: This whole meal can be created in one pan! Simply add the rice and cilantro to the beef after cooking. Mix well and top evenly with the remaining ingredients, then serve family style.

Substitute nonfat plain Greek yogurt for a great-tasting and lower-fat replacement to sour cream.

—Chef Adam Moore,
for True Aussie Beef and Lamb



Steak Salad with Grilled Red Onions

This meaty main-course salad has loads of full flavor thanks to a glaze on the steak, a mustardy vinaigrette, and a generous sprinkling of blue cheese. Serves 4

- 1** tsp. Worcestershire sauce
- ¼** cup plus 3 tsp. extra-virgin olive oil
- 1** lb. skirt steak, Australian grassfed, trimmed and cut in half
- 4** tsp. sherry vinegar
- 1** tsp. Dijon mustard
- 1** tsp. honey
- ½** tsp. minced garlic
- Kosher salt and freshly ground black pepper**
- 1** medium red onion, sliced crosswise in ¼-inch-thick rounds
- 6** oz. baby greens (6 loosely packed cups)
- 1** cup cherry tomatoes, halved
- 3** oz. blue cheese, crumbled (about ¾ cup)

Heat a large grill pan over medium-high heat or prepare a medium-high (400°F to 475°F) gas or charcoal grill fire.

In a baking dish just large enough to hold the steak, combine the Worcestershire sauce and 1 tsp. olive oil. Add the steak and turn to coat both sides.

Combine the vinegar, mustard, honey, garlic, ½ tsp. salt, and several grinds of black pepper in a small bowl. Slowly whisk in the ¼ cup olive oil.

Oil the grill grate. Brush the onion slices with the remaining 2 tsp. olive oil, and grill until tender, about 4 minutes per side. Season the steak with salt and pepper and grill alongside the onion, flipping once, 3 to 5 minutes total for medium rare. Transfer the steak to a cutting board, tent with foil, and let rest 5 minutes. Toss the greens and tomatoes with just enough of the vinaigrette to coat lightly and divide among serving plates. Slice the steak across the grain, separate the onion into rings, and arrange both over the greens. Sprinkle the blue cheese over the salad, drizzle with additional dressing, if you like, and serve.

—*Fine Cooking*

Grassfed Beef Barbacoa Tacos

Whether your cowpokes are Down Under or Out West, they'll appreciate these soft tacos with grilled grassfed steak, garnished to order. Double the marinade and beef, and plan for leftovers later in the week. **Serves 4**

FOR THE ALL-PURPOSE BBQ RUB

- 1 cup paprika
- ½ cup black pepper
- ½ cup garlic powder
- ½ cup fine sea salt
- ½ cup packed brown sugar
- ¼ cup dried oregano
- ¼ cup dried thyme
- ¼ cup granulated sugar
- 2 tsp. chili powder
- 2 tsp. smoked paprika
- 2 tsp. cayenne

FOR THE TACOS

- 1 orange, zested and juiced
- 2 limes, zested and juiced
- 2 tsp. all-purpose BBQ rub or other meat rub
- ½ Tbs. puréed canned chipotle in adobo
- 1 tsp. minced garlic
- 1 tsp. chopped fresh cilantro leaves
- 1½ lbs. trimmed Australian grassfed skirt steak

FOR SERVING

- 8 corn tortillas
- 1 15-oz. can drained and rinsed black beans
- 1 cup pico de gallo
- ½ cup crumbled Cotija cheese

FOR THE RUB

In a large bowl, combine all the ingredients and break up any excess lumps. Store in an airtight container in a cool, dry place, such as your cupboard.

FOR THE TACOS

In a large bowl, combine the citrus juices and zests, BBQ rub, chipotle, garlic, and cilantro. Coat the skirt steak in the marinade and refrigerate for 2 hours or overnight.

Preheat the grill over high heat.

Remove the skirt steak from the marinade, wiping off any excess. Grill the steak for 8 minutes, turning every 2 minutes, or until it reaches the desired doneness. Allow to rest for 5 minutes, then slice the steak into thin strips.



FOR SERVING

Heat the tortillas over the grill to soften. Divide the skirt steak evenly among the tortillas.

Top each tortilla with 3 Tbs. black beans, 2 Tbs. pico de gallo, and 1 Tbs cotija cheese. Serve immediately.

Chef notes: If desired, set aside 2 Tbs. of marinade before putting in the steak and sauté the black beans in it for extra flavor.

—Chef Adam Moore,
for True Aussie Beef and Lamb

TIP

When a recipe calls for both citrus zest and juice, be sure to zest the fruit before you juice it.



Honey-Chipotle Glazed Flank Steak

When you're craving a little barbecue flavor in winter, this recipe does the trick. **Serves 4**

- 2 tsp. olive oil
- 2 tsp. minced garlic
- ½ tsp. ground cumin
- Kosher salt
- 1½ Tbs. minced canned chipotle in adobo sauce
- 1 Tbs. honey
- 1 Tbs. fresh lime juice
- 1 tsp. finely grated lime zest
- 1 lb. flank steak, Australian grassfed

Position an oven rack 6 inches below the broiler and heat the broiler on high. Line a large rimmed baking sheet with foil.

Combine 1 tsp. of the oil, the garlic, cumin, and ½ tsp. salt in a 1-quart saucepan over medium-low heat; cook, stirring occasionally, until the garlic is golden, about 2 minutes. Add the chipotle and honey and stir until heated through, about 1 minute. Remove from the heat and stir in the lime juice and zest.

Rub the flank steak with the remaining 1 tsp. oil and season generously with salt. Transfer to the prepared baking sheet and broil, turning once, until slightly browned and cooked to your liking, about 3 minutes per side for medium rare.

Spread the glaze over the top of the steak and broil until it begins to bubble and darken in places, 1 to 2 minutes. Transfer to a cutting board and let rest for 5 minutes. Slice against the grain and serve.

—*Fine Cooking*

Chef Adam's Tikka Masala Burger with Aussie Beef

You're not in the U.S. anymore with these curried grassfed beef burgers. Indian spices and a fresh-tasting dill-lemon yogurt sauce take you to the Taj Mahal. **Serves 4**

FOR THE BURGERS

- 1 lb. Australian grassfed ground beef
- 1 Tbs. mild curry powder
- Kosher salt, to taste
- Black pepper, to taste

FOR THE DILL-LEMON YOGURT

- 1 cup nonfat plain Greek yogurt
- ½ cup crumbled feta cheese
- 1 juiced lemon
- 1 Tbs. chopped fresh dill leaves
- 1 tsp. chopped fresh mint leaves
- Kosher salt, to taste
- Black pepper, to taste

FOR SERVING

- 4 potato buns, halved
- 4 pieces thinly sliced tomato
- 12 pieces thinly sliced, rinsed red onion
- 2 cups shredded romaine hearts
- 4 Tbs. store-bought tikka masala sauce

FOR THE BURGERS:

Combine the beef, curry powder, and salt and pepper to taste in a small bowl and mix well. Form into ¼-pound patties and refrigerate until ready to use.

FOR THE DILL-LEMON YOGURT

Combine all the ingredients in a bowl and mix well. Season with salt and pepper to taste. Keep at room temperature if using immediately, or refrigerate until ready to use. Bring to room temperature before using, as this will prevent the sauce from chilling your burger when garnishing.

TO PREPARE

Heat a skillet over high heat. Add the burger patties and press with a spatula to form a crust during cooking. Cook until browned on the bottom, then flip the burgers and continue cooking to the desired doneness (3 to 4 minutes per side for medium rare,

5 to 6 minutes for medium, 6+ for well done). Remove the burgers from the pan and add the burger buns, cut sides down; toast until golden, about 1 minute.

Build your burger in the following order: bun bottom, 1 Tbs. tikka masala sauce, 1 hamburger patty, 1 tomato slice, 3 onion slices, and ½ cup shredded lettuce. Spread 1 Tbs. dill-lemon yogurt on the potato bun top and put it on the burger.

Serve immediately with your favorite side dish.

—Chef Adam Moore,
for True Aussie Beef and Lamb





Beef Picadillo

A Latin American and Caribbean favorite, picadillo is a savory-sweet ground beef filling that's delicious wrapped in lettuce leaves. It's also good in tacos, quesadillas, and omelets. **Serves 4 to 6**

- 3 Tbs. extra-virgin olive oil**
- 1½ lb. ground beef, Australian grassfed**
- ½ cup dry red wine**
- 1 small yellow onion, minced**
- 3 cloves garlic, minced**
- 1 cup canned crushed tomatoes**
- ½ cup golden raisins**
- Kosher salt and freshly ground black pepper**
- 2 large hard-cooked eggs, finely chopped**
- 6 Tbs. chopped pimiento-stuffed green olives**
- ¼ cup minced fresh cilantro**
- 1 small head Boston lettuce, cored and leaves separated**

Heat the oil in a 12-inch skillet over medium heat. Add the ground beef and cook, stirring occasionally and breaking up the meat with the edge of a spoon, until done, about 4 minutes. Add the wine, onion, and garlic and cook, stirring occasionally, until the liquid is almost evaporated, about 4 minutes.

Add the tomatoes and raisins and simmer, stirring occasionally, until the liquid has almost evaporated, 2 to 3 minutes. Season with 1½ tsp. salt and a few grinds of pepper.

Remove the skillet from the heat and stir in the chopped eggs, olives, and cilantro. Season to taste with salt and pepper. Serve hot with the lettuce leaves for wrapping.

—*Fine Cooking*

Sirloin Steaks with Garlicky Swiss Chard

Sear the steaks, and then finish it in the oven while you cook the chard. Serve with roasted potatoes or rice pilaf. **Serves 4**

- 2 lb. sirloin steak, Australian grassfed, 1 inch thick**
- 1½ tsp. dried rosemary, coarsely chopped**
- Kosher salt and freshly ground black pepper**
- ¼ cup extra-virgin olive oil**
- ¾ cup dry red wine, such as merlot**
- 4 large cloves garlic, minced**
- 2 Tbs. red wine vinegar**
- 1 tsp. granulated sugar**
- ½ tsp. Dijon mustard**
- 2 large bunches Swiss chard (about 1½ lb. total), stems very thinly sliced and leaves roughly chopped**
- 2 oz. pecorino romano, thinly shaved with a vegetable peeler (¾ cup; optional)**

Position a rack in the center of the oven and heat the oven to 400°F. Trim and cut the steak into 4 portions. Season the steaks all over with the rosemary, 2 tsp. salt, and ½ tsp. pepper.

Heat 1 Tbs. of the oil in a large (12-inch) skillet over medium-high heat. Arrange the steaks in the skillet in a single layer and cook, turning once, until nicely browned, 3 to 4 minutes per side. Remove the skillet from the

heat, transfer the steaks to a rimmed baking sheet, and roast until medium rare (130°F to 135°F), 4 to 6 minutes more. Set the steaks aside to rest.

Meanwhile, return the skillet to medium-high heat. Carefully add the wine and cook, scraping up any browned bits with a wooden spoon, until reduced by about half, 3 to 4 minutes.

Add the garlic to the skillet and cook until fragrant, about 10 seconds. Whisk in the vinegar, sugar, mustard, ¼ tsp. salt, and ½ tsp. pepper. Drizzle in the remaining 3 Tbs. oil while whisking constantly.

Add the chard stems and cook, stirring occasionally, until beginning to soften, 5 minutes. Add the chard leaves in batches and cook, tossing, until the leaves are wilted enough to fit comfortably in the skillet, about 2 minutes. Cover the skillet and cook, tossing once or twice, until just tender, about 6 to 8 minutes.

Transfer the steaks to plates and top with the chard. Sprinkle with the pecorino romano, if using, and serve.

—*Fine Cooking*





Korean-Style Spicy Steak Lettuce Wraps

We love lettuce wraps: so tasty and so fun to assemble. The zesty flavors in this one make it a standout. Serves 4

- 1½ lb. skirt steak, Australian grassfed
- ¼ cup gochujang (Korean red chile-bean sauce)
- 2 Tbs. Asian sesame oil
- 2 Tbs. soy sauce
- 2 medium cloves garlic, minced
- 1 Tbs. rice vinegar
- 4 medium scallions, thinly sliced
- 2 medium carrots, peeled and grated
- 1 large head Boston or butter lettuce, leaves separated
- 1¼ cups prepared cabbage kimchi, coarsely chopped
- Kosher salt

Position a rack 6 inches from the broiler and heat the broiler on high. Line a large heavy-duty rimmed baking sheet or broiler pan with foil. Cut steak in half and put on foil.

Whisk the gochujang, sesame oil, soy sauce, and garlic in a small bowl. Rub 3 Tbs. of the mixture all over the steak and let marinate at room temperature for 10 minutes.

Whisk the vinegar into the remaining gochujang mixture and set aside in a small serving bowl.

Arrange the scallions, carrots, and lettuce on a large serving platter in individual mounds. Place the kimchi in a serving bowl.

Broil the steak, flipping once, until medium rare (125°F to 130°F), 4 to 5 minutes total. Let rest for 5 minutes, then slice thinly against the grain. Season to taste with salt and mound on the serving platter. Bring all the components to the table for everyone to assemble their wraps as they like.

—*Fine Cooking*

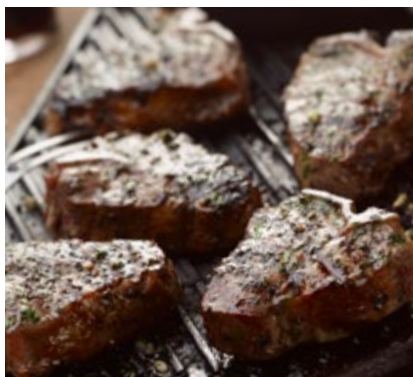
Gochujang

Gochujang (pronounced kind of like GO-choo-jahng) is a fermented soybean and red chile paste that's sweet with just the right amount of heat. The Korean condiment comes in a red plastic box or squeeze bottle and lasts indefinitely in the refrigerator. Look for it at Asian markets and online. Then try a little in your next stir-fry, marinade, or sauce.

AUSTRALIAN LAMB RECIPES



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22 Cheesy Garlic and Herbed Lamb Pull-Apart Bread

Lamb and Sausage Gumbo

Nothing says New Orleans like gumbo—but here it's updated with Aussie lamb. Serve it the way they do in the Big Easy, over steaming rice.

Serves 4 to 6

- 1 slice bacon, minced**
- 1 lb. trimmed, diced Australian lamb shoulder**
- 8 oz. diced andouille sausage**
- 1 Tbs. smoked paprika**
- 1 Tbs. dried thyme**
- 5 Tbs. flour**
- 1 onion, diced**
- 1 green bell pepper, diced**
- 2 ribs celery, diced**
- 2 Tbs. minced garlic**
- 5 cups vegetable stock**
- Kosher salt, to taste**
- Black pepper, to taste**
- Kitchen Bouquet, optional, as needed for color**
- Fresh thyme leaves, as desired, chopped**
- Fresh parsley leaves, as desired, chopped**

Heat a large sauce pan over medium heat. Add the bacon and cook, stirring occasionally, until the fat has 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 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 the thyme and parsley if you like.

*—Chef Adam Moore,
for True Aussie Beef and Lamb*





Lamb T-Bones with Beer and Bean Ragoût

Chef Thomas Horner designed this recipe to make a quick and simple dinner while drinking a beer. Leafy greens, sweet peppers, and white beans turn into a hearty ragoût to accompany the herbed chops. Serves 4

- 12 Australian lamb T-bone chops**
- 1 bunch fresh oregano leaves, chopped**
- 1 bunch fresh parsley leaves, chopped**
- 1 bunch fresh basil leaves, chopped**
- 3 cloves garlic, sliced**
- 3 Tbs. olive oil**
- 10 sweet peppers or bell peppers, chopped**
- 3 to 4 cups kale or mustard greens**
- ½ cup apple cider vinegar**
- ½ cup your favorite beer (less hoppy is best)**
- 2 15-oz. cans white beans, drained**
- 3 Tbs. honey**
- Kosher salt and freshly ground pepper**

In a shallow baking pan, rub the chops with the oregano, parsley, basil, and garlic. Let them marinate for 30 minutes.

In a large pot, warm the oil over low heat and sweat the garlic (let it cook without browning).

Add the peppers and increase the heat to medium to caramelize them.

Add the greens and wilt them, stirring to cook them evenly.

Add the cider vinegar and simmer until the pot is dry. Add the beans and beer and simmer until the pot is almost dry. Add the honey and season with salt and pepper.

Heat a gas or charcoal grill over high heat (500°F to 600°F).

Cook the chops for 3 to 4 minutes on each side for medium rare, or until desired doneness is achieved.

Serve the beer and bean ragoût on the side.

*—Chef Thomas Horner,
for True Aussie Beef and Lamb*



Herb-Crusted Lamb Chops with Cilantro-Lime Yogurt

Frenched rack of Aussie lamb cut into delicate little chops, breaded, pan-fried, and garnished with a cooling cilantro yogurt works well as appetizers or passed hors d'oeuvres. Serves 8

FOR THE LAMB CHOPS

- ½ cup vegetable oil
- 1 cup all-purpose flour
- 3 large eggs
- ¼ cup milk
- 3 cups dried breadcrumbs
- 3 Tbs. fresh flat-leaf parsley leaves, chopped
- 3 Tbs. fresh cilantro, chopped
- 1 tsp. ground cumin
- 1 tsp. ground paprika
- 1 tsp. salt
- ½ tsp. cracked black pepper
- ½ lemon, zested
- 2 French-trimmed Aussie lamb racks, cut into 16 chops
- 2 Tbs. unsalted butter

FOR THE CILANTRO-LIME YOGURT

- ½ cup plain, full-fat Greek yogurt
- 2 Tbs. fresh cilantro leaves, chopped
- 1 zested and juiced lime
- 1 clove garlic, finely minced

FOR THE LAMB CHOPS

Heat a large skillet over medium heat and add the oil. Put the flour in a flat bowl or large plate. Lightly beat the eggs and milk in a bowl.

In another bowl, mix together the breadcrumbs, herbs, spices, and lemon zest. Dip each lamb chop into the flour, then egg wash, then the crumb mixture, until each one is covered generously with the mix. Once the pan is heated, add a spoonful of butter to the pan and add the chops in a

single layer. Fry the chops evenly on each side (about 3 to 4 minutes total) until they are golden brown. Remove the chops from the pan and set them on paper towels to remove excess grease. Repeat with the remaining chops, if necessary.

FOR THE YOGURT

In a small bowl, stir together the yogurt, cilantro, lime zest and juice, and garlic. Season to taste with salt and pepper. Serve the chops with the cilantro-lime yogurt.

*—Chef Sam Jackson,
for True Aussie Beef and Lamb*



Grilled Lamb, Tomato, and Halloumi Skewers with Orzo Salad

A tangy, garlicky marinade made with lots of fresh oregano pairs perfectly with full-flavored lamb. Unlike most cheeses, which melt at high heat, halloumi holds up well to grilling, so it makes a great addition to a kebab. Serves 4

Kosher salt

- 10 oz. (1½ cups) dried orzo**
- 1½ lb. boneless leg of lamb, cut into 1-inch pieces (about 48 pieces)**
- 8 oz. halloumi, cut into 16 pieces**
- ⅓ cup extra-virgin olive oil**
- ¼ cup red wine vinegar**
- 3 Tbs. chopped fresh oregano**
- 2 medium cloves garlic, minced**
- ¼ tsp. crushed red pepper flakes**
- Freshly ground black pepper**
- 16 cherry tomatoes**
- 4 whole scallions, thinly sliced (about ½ cup)**
- ⅓ cup chopped fresh mint**
- 2 Tbs. fresh lemon juice; more to taste**

Bring a 3-quart saucepan of well-salted water to a boil. Boil the orzo according to package directions. Drain, rinse with cold water, and transfer to a medium bowl.

Prepare a medium (350°F to 375°F) gas or charcoal grill fire.

Put the lamb and halloumi in a large bowl. In a small container with a lid, combine the olive oil, vinegar, oregano, garlic, red pepper flakes, 1 tsp. salt, and ½ tsp. pepper. Cover tightly and shake vigorously. Toss the orzo with ⅓ cup of the mixture and pour the rest over the lamb and halloumi, tossing to coat.

Thread 6 pieces of lamb, 2 pieces of halloumi, and 2 tomatoes onto each of eight 12-inch metal skewers, alternating a tomato and a piece of cheese between every 2 pieces of lamb. Grill, turning once, until the halloumi is

browned and the lamb is pink in the center (cut into a piece to check), 4 to 6 minutes total.

While the lamb is cooking, toss the scallions, mint, lemon juice, ½ tsp. salt, and ¼ tsp. pepper with the orzo. Season to taste with more salt, pepper, and lemon juice. Serve the skewers with the orzo.

—*Fine Cooking*



Grilled Lamb Chops with Watermelon-Feta Salad

Fresh, juicy watermelon is the perfect counterpoint to sweet, smoky lamb. Add tangy cheese, salty olives, and fresh mint, and each bite explodes with flavor. Serve with grilled bread and call it a delicious day. Serves 2

- ½ small red onion, very thinly sliced crosswise (about ½ cup)**
- 2 tsp. dark brown sugar**
- 1 tsp. smoked paprika**
- Kosher salt**
- 6 lamb rib chops (about 1 lb.)**
- 12 oz. watermelon, rind removed, thinly sliced into narrow wedges, seeded if necessary**
- 12 Kalamata olives, pitted and sliced lengthwise**
- 3 oz. (¾ cup) crumbled feta**
- 6 fresh mint leaves, thinly sliced**
- 1 Tbs. extra-virgin olive oil; more for serving**
- 1 tsp. fresh lemon juice**
- 1 oz. (1 cup) baby arugula**

In a small bowl, soak the onion in cold water for at least 10 minutes. Drain.

Meanwhile, prepare a medium-high (400°F to 475°F) gas or charcoal grill fire. (Or position a rack in the center of the oven and heat the broiler on high.) In a small bowl, combine the sugar, paprika, and 2 tsp. salt. Sprinkle over both sides of the chops.

Divide the watermelon between two dinner plates and sprinkle lightly with salt. Top with the onion, olives, feta, mint, and a little oil.

Drizzle a little oil over the chops, and then grill or broil them, flipping once, until done to your liking, 4 to 6 minutes total for medium rare (130°F).

In a medium bowl, toss the arugula with the 1 Tbs. oil and lemon juice. Season to taste with salt and pile it on the watermelon salad. Serve the chops with the salad.

—*Fine Cooking*

Grilled bread “sticks”

Thin slices of grilled bread round out this dish. To make them, slice ¼-inch-thick pieces from a baguette, lengthwise if the loaf is short, or on a sharp diagonal if long. Brush with olive oil, grill until grill marks appear, and season well with salt and pepper.

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. **Serves 4**

FOR THE MEATBALLS

- 2 lb. Australian ground lamb
- 3 large eggs
- 1½ cups dried breadcrumbs
- ¾ cup feta cheese, crumbled
- ½ tsp. garlic
- 2 cloves garlic, minced
- 2 Tbs. fresh parsley leaves, chopped
- 2 Tbs. fresh mint leaves, chopped
- 1 lemon, zested
- Salt and pepper, to taste
- Olive oil, as needed

FOR THE TOMATO SAUCE

- 2 Tbs. olive oil
- 2 shallots, finely sliced
- 4 cloves garlic, crushed
- 2 lb. canned tomatoes, chopped
- 1 Tbs. fresh thyme leaves, chopped
- ¼ cup green olives, pitted
- ¼ cup black olives, pitted
- ½ tsp. superfine sugar
- Salt and pepper, to taste

FOR THE GARNISH

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

FOR THE MEATBALLS

In a large bowl, combine all the 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 the 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. (They can be covered and refrigerated at this point.)

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 sticking and burning.

Add the olives and then season with salt and pepper to taste, and sugar. If the sauce is too acidic, add a little more sugar. Serve immediately or cool and refrigerate the sauce until needed.

TO SERVE:

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

Heat the sauce, if necessary, and then add the meatballs to it. Serve them from the pot or a serving dish, garnished with the chopped parsley and lemon wedges.

—Chef Sam Jackson,
for True Aussie Beef and Lamb





Rack of Lamb with Pomegranate-Apricot Glaze

Serve the lamb with Whipped Cream Cheese Quinoa (recipe below), which can be made while the meat roasts. **Serves 4**

FOR THE GLAZE

- $\frac{1}{2}$ cup pomegranate molasses
- 3 oz. dried apricots, finely chopped
- 2 tsp. grated lemon zest
- 1 Tbs. honey
- $\frac{1}{8}$ tsp. ground coriander
- $\frac{1}{8}$ tsp. ground cardamom
- Kosher salt

FOR THE RACK OF LAMB

- 1 rack of Australian lamb ($1\frac{1}{2}$ to $1\frac{3}{4}$ lb. with 8 chops), trimmed or frenched
- 1 Tbs. olive oil
- 1 tsp. Aleppo pepper
- $\frac{1}{2}$ tsp. minced fresh rosemary
- Kosher salt
- 2 Tbs. lemon juice

MAKE THE GLAZE

Combine all ingredients with a pinch of salt and $\frac{1}{4}$ cup water in a 2-quart saucepan. Bring to a boil over medium heat. Reduce heat and simmer for 15 minutes, stirring occasionally, until thickened. Remove from the heat.

MAKE THE LAMB

Position a rack in the center of the oven and heat the oven to 400°F. Line a rimmed baking sheet with foil. If necessary, trim the lamb so only a thin layer of fat remains. Rub the lamb all over with the olive oil. Mix the pepper, rosemary, and $\frac{3}{4}$ tsp. salt in a small bowl and rub into the lamb. Put the lamb, fat side up, on the prepared pan. Roast for 15 to 18 minutes, until the meat registers 125°F for medium rare or 130°F to 135°F for medium. Remove the lamb from the oven, drizzle with the lemon juice, tent with foil, and let stand for 5 minutes.

To serve, cut between the bones to carve into chops. Thin the glaze with a few tablespoons warm water, if necessary. Spoon some glaze over the chops and serve the remaining on the side.

To Make Whipped Cream Cheese Quinoa: Cook 1 cup quinoa according to package directions. In a medium bowl, combine $\frac{1}{4}$ cup room temperature whipped cream cheese, 1 minced clove garlic, $\frac{1}{4}$ tsp. minced fresh rosemary, $\frac{1}{4}$ tsp. Aleppo pepper, and $\frac{1}{4}$ tsp. salt. Fold in the quinoa and serve.

—Fine Cooking, for *True Aussie Beef and Lamb*

Grilled Boneless Leg of Lamb with Black Olive Purée

This herb-and-garlic-rubbed lamb is super easy to make yet full of flavor, especially when paired with a tangy olive spread and a squeeze of lemon. If you don't have a grill, you can roast the lamb in a 425°F oven for about 25 minutes. Serve with potatoes and green beans or a green salad topped with goat cheese. Serves 8

- 1 cup pitted black olives, such as Kalamata**
- ½ cup extra-virgin olive oil**
- ½ cup finely chopped fresh herbs, such as a mix of parsley, rosemary, and thyme**
- 4 large cloves garlic, minced and mashed to a paste with a pinch of salt**
- 4 to 4½ lb. butterflied leg of lamb**
Kosher salt and freshly ground black pepper
- ½ large lemon, seeded**

Finely chop the olives until paste-like. Whisk in half of the olive oil and 1 Tbs. of the herbs. (Refrigerate if not using within a few hours; let come to room temperature before using.)

Combine the remaining herbs and oil with the garlic in a small bowl.

Rub the herb and garlic marinade all over the lamb and wrap it well in plastic wrap. If grilling right away, let sit at room temperature for 1 hour. If not, refrigerate for up to 24 hours.

When ready to grill, prepare a medium (350°F to 375°F) charcoal or gas grill fire. Season the lamb generously with salt and pepper.

Grill the lamb, flipping once, until the thickest part is 120°F for medium rare, 15 to 18 minutes.

Transfer the lamb to a cutting board, squeeze the lemon half over it, tent with foil, and let rest for 10 minutes. Thinly slice across the grain, drizzle any accumulated juice over it, and serve with the olive purée.

—*Fine Cooking*



Cheesy Garlic and Herbed Lamb Pull-Apart Bread

Known in some countries as “monkey bread,” this savory loaf is a fun meal. Pull off chunks of golden dough flavored with ground Australian lamb, gooey cheese, and lots of fresh herbs. Don’t forget the napkins. **Serves 4 to 6**

ALL-PURPOSE LAMB RUB

- ½ cup toasted cumin seeds
- 1 Tbs. toasted caraway seeds
- 2 Tbs. toasted yellow mustard seeds
- 2 Tbs. toasted black peppercorns
- 1 cup packed dark brown sugar
- 2 Tbs. granulated sugar
- ½ cup kosher salt
- 2 Tbs. granulated garlic
- 2 Tbs. granulated onion
- 2 Tbs. curry powder
- 1 Tbs. ground thyme
- 1 Tbs. dried sage

PULL-APART BREAD

- 2 Tbs. melted unsalted butter
- 1 lb. Australian ground lamb
- 1 Tbs. All-Purpose Lamb Rub or other spice rub for lamb
- 1 16.3-ounce can refrigerated buttermilk biscuit dough, each biscuit quartered
- 1 cup shredded mozzarella cheese
- 1 cup shredded mild Cheddar cheese
- ¼ cup grated Parmesan cheese
- 2 tsp. chopped fresh rosemary leaves
- 2 tsp. chopped fresh thyme leaves
- 2 tsp. chopped fresh parsley leaves

FOR THE SPICE RUB

In a blender or food processor, combine the cumin, caraway, mustard, and peppercorns and process to a medium-fine coarseness.

Combine the remaining ingredients in a separate bowl and add the ground spices. Break up any clumps and mix well. Store in an airtight container in a cool, dry place, such as your cupboard.

FOR THE BREAD

Heat the oven to 350° F. In a large skillet over high heat, add the butter and lamb. Cook the lamb until browned, about 7 minutes. Drain off the excess fat and let the meat cool.



In a large bowl, combine the remaining ingredients with the cooled lamb, and toss well to coat.

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 in 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.

—Chef Adam Moore,
for True Aussie Beef and Lamb

Your not-so-secret ingredient behind an Aussome party



Lamb T-Bones with Beer and Bean Ragout
Chef Thomas Horner

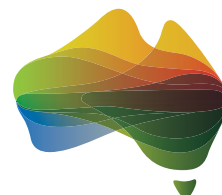


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