

ALICE'S TIPS FOR COOKING HUDSPETH LAMB

Many people have told me they love to eat lamb in restaurants yet they are uncertain how to cook it and feel intimidated. If you follow these simple instructions you will have great success in cooking Hudspeth River Ranch Lamb. Most importantly, do not overcook lamb. It is best eaten on the rare side.

At the Hudspeth River Ranch we always use a thermicator (from Orvis) or you may use a thermometer and cook Hudspeth Lamb to approximately 128 degrees for rare and 180 degrees for medium. The only time lamb should be cooked well done is in stews or when you cook lamb shanks. I have learned that the last half of the cooking time passes quickly so **DO** monitor the temperature and do not rely on time given in recipes. Hudspeth leg of lamb is about one-half (if not one-third) the size of most served in restaurants and what you see in the grocery store. So again, it is important not to over cook our small legs.

My "everyday recipe" is my favorite. I was raised on lamb patties from the Hudspeth River Ranch flavored only with salt, pepper and worcestershire sauce. I like to form the patties and separate with Press n Seal and store in the refrigerator. My children or anyone can either zap one in the microwave for approximately 1.25 to 2.00 minutes or easily cook the traditional way, in a skillet. Be sure to fully cook all ground lamb products. Before salt intake became a popular health concern, I used to put quite a bit of salt in the skillet and cook the patties instead of salting the meat, much like "Salt Steak". My husband, a life-time rancher, feels people **SHOULD** eat lots of salt (like his livestock). We don't argue with Billy Bob.

I use Dijon mustard all the time regardless of the cut of lamb. Coat the cut of meat with the Dijon mustard, then sprinkle and rub in

fresh rosemary and garlic, thyme or garlic, if you choose. Generally, I only use Dijon mustard and rosemary. Bryan Worden, the Chef and Manager of Club Giraud in San Antonio, Texas, likes to coat the lamb, specifically the rack, with Dijon mustard, chopped parsley, chopped garlic, rosemary, thyme and oregano massaged all over the piece to form a crust. I have included a gluten free meatball recipe which is courtesy of our good friend, and favorite cooking guest, Susan Muncey.

In keeping with my general lamb cooking method, sear the leg coated with the Dijon mustard in olive oil until good and brown. Then cook at 325 or 350 degrees until done. Steve Straus, formerly with the Barn Door Restaurant in San Antonio, taught me to finish the legs with one-half Dijon mustard and one-half sweet jelly (ie. Red Currant, Plum, Jalapeno, Sherry) cooked in a sauce pan together until they melt and blend. After the leg has cooked about 30 minutes, baste the leg with this mixture and continue cooking until done **ACCORDING TO YOUR THERMOMETER!** Remember, don't use cooking times in recipes. If you follow the method I recommend it will come out Delicious!

Our baby lamb chops, which I affectionately call "lollipops", are the racks cut into "French chops" and trimmed. Again, I put Dijon mustard on the lamb chops but do not coat the lollipop chops with as much Dijon Mustard as the larger cuts of meat. The Lollipop Lamb Chops have the mildest flavor of any cut of lamb and as such cook them as plain as you can: they do not need any camouflage. A lamb is limited to 16 lollipops; they are very treasured.

My Mother, Claudia Hudspeth Abbey Ball, whose grandfather, Claude B. Hudspeth, founded the ranch in 1903, would always sear the lollipops with salt and pepper and serve them with her very own Major Grey's Mango Chutney. To grill the lamb chops, place on a pre-heated medium temperature gas or electric grill, or if you build a fire, allow

it to burn down about 20-30 minutes until the coals are glowing red and covered with a layer of white ash. Glaze chops with Dijon Mustard, or olive oil, salt and pepper and cook the chops until they reach around 128 degrees (about 8-12 minutes) turning once. Again, remember to determine the “doneness” by the thermometer, not the time!

REMEMBER DO NOT OVERCOOK THE LAMB.

BEST OF LUCK discovering how easy and delicious lamb is to cook! Please feel free to call me (Alice Ball Strunk, 210-602-8501) with any of your questions or send stories of the wonderful recipes you have discovered to HudspethRiverRanch@bigbend.net. Have fun experimenting and I truly know you will enjoy eating Hudspeth 100% natural lamb.

Bon a petit!

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Spice Guide

Keep spices in tightly covered containers, in a cool dry place. After about a year, spices tend to lose flavor so more may be needed for seasonings. Overheating can cause spices to turn bitter. During lengthy cooking, add spices during the last half hour of cooking time.

Usually 1 t. Dried Herbs = 1 T. Fresh Herbs

ALLSPICE: Flavor a blend of cinnamon, cloves and nutmeg. Meat dishes, egg dishes, fish, gravies, pickles, relishes, tomato sauce, fruit preserves.

BASIL: Pungent, sweet aroma. Broiled and roasted meats and poultry, fish, egg dishes, soups, vegetables, tomato dishes, pasta, dressings, sauces.

BAY LEAF: Strong flavour. Stews, soups, vegetables, pickles, gravies, sauces, marinades.

CAYENNE: Red pepper, very hot. Meats, seafood, egg and cheese dishes, soups, sauces, dips, spreads, French dressing.

CHILI POWDER: Hot, peppery blend of herbs and spices. Spanish or Mexican dishes, bean and rice dishes, barbeque and cocktail sauces, spreads, dressings, dips, egg dishes, vegetables.

CINNAMON: Sweet, spicy aroma. Breads, cookies, cakes, desserts, pastries, beverages, sauces, vegetables.

CLOVES: Strong, spicy-sweet aroma. Pork and Lamb dishes, barbeque sauce, pickles, relishes, fruits, breads, cakes, cookies, desserts.

CUMIN: Strong, slightly bitter, lemon flavour. Spanish, Mexican and Eastern dishes, stews, pickles, tomato dishes.

CURRY: A blend of many spices; warm and sharp to hot and spicy. Meat, including lamb, seafood, egg and cheese dishes, soups, sauces, salad and dips.

DILL SEED: Mild, slight caraway-like flavour. Meats, poultry, fish, seafood, stews, soups, salads, sauces, dressings, dips, pickles, breads, egg dishes.

GINGER: Pleasant aroma, pungent taste. Oriental dishes, meats, vegetables, fruits, salad dressings, pickles, jams, marinades, breads, desserts.

MARJORAM: Spicy, sweet aroma. Roasted meats and poultry, fish and seafood, egg dishes, stews and casseroles, soups, vegetables, salads, gravies.

MUSTARD: Pungent taste. Pickles, relishes, salad dressings, sauces, dips, egg dishes, marinades, pork and ham, corned beef.

NUTMEG: Warm, sweet, spicy flavour. Vegetables, egg dishes, beverages, breads, cookies, cakes, desserts, sauces.

OREGANO: Strong and aromatic. Italian dishes, pizza and pasta, broiled and roasted meats, including lamb, fish and seafood, stews and casseroles, egg dishes, tomato sauces, soups, vegetables, salads, salad dressings.

PAPRIKA: Varies in taste from mild, slightly sweet to hot; adds colour to many dishes. Meats, poultry, salad dressings, dips, vegetables, soups and salads.

PARSLEY: Mild flavour. Brings out the flavour of most non-sweet foods, including lamb.

ROSEMARY: Sweet, spicy, pine-like fragrance. Roasted meat, especially lamb, poultry, fish, stews, casseroles, stuffings, salads, breads and egg dishes.

SAGE: Strong, slightly bitter. Roasted meats and poultry, fish, stuffings, vegetables, cheese dishes, salads, gravies and sauces.

THYME: Pungent herb of the mint family. Good with lamb, chicken, bean, egg and vegetable dishes. Also used medicinally.

Marinades,
Rubs
&
Sauces

Abbey's Red Wine Sauce

1/4 C. Onion or Shallot, finely chopped
1 C. Dry Red Wine (Pinot Noir)
1 t. Fresh Rosemary, minced
1/2 t. Fresh Thyme, minced
1 t. Chives, chopped
1 C. Broth (Lamb or Beef)
1 - 2 T. Butter
Sea Salt, to taste
Black Pepper, freshly ground, to taste

Sauté onions until tender. Add wine and herbs; simmer briskly until the wine has boiled down to a syrup. Add broth and continue to simmer until reduced to about 3/4 cup. Add butter; stir. Taste and season with salt and pepper.

Serve sauce with the lamb.

Buchanan's Lamb Flavoring

Worcestershire Sauce
Garlic Powder
Cracked Black Pepper

Liberalily bathe lamb with Worcestershire Sauce and sprinkle with Garlic Powder and Cracked Black Pepper. Broil or Grill lamb until desired temperature. Serve with Basmati Rice or Grits & Green Salad.

Chimichurri Sauce

3 Bunches Flat Leaf Parsley
6 Cloves Garlic, crushed
6 Lemons – juiced
1 1/2 t. Crushed Red Pepper
1 1/2 t. Cumin
300 ml. Olive Oil
Kosher Salt
Black Pepper, freshly ground

Wash and drain parsley, remove thick stems. Pulse parsley in blender with garlic, red pepper, lemon juice, and cumin until mildly chopped. Slowly add olive oil as you continue to pulse, emulsifying the sauce which will turn it slightly opaque. Keep pulsing until desired coarseness then season with salt & pepper. Can be used immediately, but we find that the flavors are most intense when you let it sit in the fridge for a few hours or overnight.

Claudia's Lamb Rub

1 Button Garlic (or Garlic Salt)
15–20 Fresh Mint Leaves
1 T. Sugar
Dash of Salt
1/8 t. Cayenne Pepper
1/4 t. Hot Cider Vinegar

Blend all ingredients in a blender.
This rub tenderizes and flavors lamb for frying, broiling or baking. Pat it on uncooked chops and let set 15 minutes or rub on uncooked roast and baste occasionally.

Sidney's Lamb Marinade

4 Parts Olive Oil
1 Part Balsamic Vinegar
Fresh Rosemary

Combine all ingredients. Marinate Lamb for 4 hours before grilling.

Roasting Sauce

2 – 4 Cloves Garlic, chopped
2 t. Salt
4 t. Black Pepper, freshly ground
2 crushed Bay Leaves
2 t. Powdered Ginger
2 t. Thyme
2 t. Sage
2 t. Marjoram
1/3 c. Soy Sauce
1/3 c. Olive Oil

Combine all ingredients.

Terrific Cucumber & Yogurt Sauce (TZATZIKI Sauce)

2 C. Plain Low-Fat Yogurt
1/4 C. Fresh Mint, finely chopped
1 1/4 C. Cucumber, deseeded & finely chopped
1/2-1 t. Sea Salt
1/4 t. Black Pepper, freshly ground
1-2 t. Lemon Juice
2 Cloves Garlic, finely minced (optional)

Stir all ingredients together.

Refrigerate.

May be made a day in advance.

Turtle Point Lamb Stock

2 1/2 Lbs. Lamb Ribs or Neck Bones
2-3 T. Olive Oil plus extra to drizzle
1 Onion, chopped
2 Carrots, chopped
1 Celery Stalk, chopped
1/2 Clove Garlic
2 Whole Tomatoes
75 Ml. Dry White Wine
1 T. Black Peppercorn
1 Bay Leaf
A few sprigs Thyme & Flat Leaf Parsley

Preheat oven to 425. Spread the bones out on a large roasting pan and drizzle with olive oil to coat. Roast for 45-60 minutes, turning bones half way through cook time.

Heat olive oil in large skillet and add vegetables and garlic. Stir occasionally over medium-high heat. Add tomatoes and fry for another 3 minutes. Add wine and let boil until liquid is reduced by half. Add bones to stock and add enough water to cover, about 8 cups. Bring to simmer and skim off froth that rises to top. Add peppercorns and herbs. Simmer stock for 4-6 hours. Let stand for a few minutes before passing through a fine sieve. Leave to cool, chill or freeze in convenient portions. Delicious!

Main Courses

Ground Lamb

Alice's Lamb Burgers Served With Chimichurri Sauce

3 Lbs. Hudspeth River Ranch Ground Lamb
6 T. Garlic, minced
6 T. Cilantro, chopped
6 T. Mint, chopped
6 T. Jalapeno, deseeded and chopped
3 T. Oyster Sauce
3 T. Olive Oil
3 Pasture Egg Yolks
3 t. Kosher Salt
3 t. Black Pepper, freshly ground
Chimichurri Sauce (See below)
8-10 mini burger buns, buttered

In a large bowl, mix all ingredients. Form into small patties. Grill mini lamb patties and toast buns.

Assemble and top generously with Chimichurri sauce and Enjoy!

Chimichurri Sauce

3 Bunches Flat Leaf Parsley
6 Cloves Garlic, crushed
6 Lemons – juiced
1 1/2 t. Crushed Red Pepper
1 1/2 t. Cumin
300 ml. Olive Oil
Kosher Salt
Black Pepper, freshly ground

Wash and drain parsley, remove thick stems. Pulse parsley in blender with garlic, red pepper, lemon juice, and cumin until mildly chopped. Slowly add olive oil as you continue to pulse, emulsifying the sauce which will turn it slightly opaque. Keep pulsing until desired coarseness then season with salt & pepper. Can be used immediately, but we find that the flavors are most intense when you let it sit in the fridge for a few hours or overnight.

Margaret's Lamb Keftedes

1 1/2 White Onion, chopped
6 Cloves Garlic, minced
5 T. Bread Crumbs
3 Lbs. Hudspeth River Ranch Ground Lamb
6 Pastured Eggs
1 1/2 t. Coriander Seeds
1 1/2 t. Cumin
1 1/2 t. Cinnamon Nibs
3 t. Black Pepper, freshly ground
Sprouted Wheat Flour for dusting
Clarified Butter
Fresh Oregano, torn
Fresh Mint, torn
1 Fresh Lemon

Toast the cinnamon, cumin and coriander in a dry skillet until fragrant, then set aside to cool. Meanwhile, sauté the onion with a pinch of salt in a little clarified butter over medium heat until softened, about 2 minutes. Add that garlic and cook until softened, about another 2 minutes, set aside.

Grind the toasted spices together in a mortar and then add black pepper.

In a mixing bowl, combine the onions, garlic and lamb. Add bread crumbs to the lamb along with the spices, pepper and torn oregano. Mix everything together by hand. Form the meat mixture into golf ball size balls then roll into the flour, gently shaking off any excess flour.

Heat clarified butter in a heavy pan over medium heat and then add the meatballs to the pan. Pan fry until golden brown and crusty on the outside, then drain briefly on paper towels.

Arrange the meatballs on a plate, drizzle with olive oil and season with salt and pepper. Garnish with lemon zest and oregano and serve with olives and lemon wedges.

Lamb Pasta w/Vegetable Sauce

1 Lb. Hudspeth River Ranch Ground Lamb
2 T. Olive Oil
1 C. Onion, chopped
3 Cloves Garlic, minced
1 1/2 C. Zucchini, thinly sliced
1 C. Mushrooms, sliced
1 (14.5 oz.) can Diced Tomatoes w/juice
3 T. Basil Leaves, chopped
1/2 t. Black Pepper, freshly ground
1/4 t. Sea Salt
8 oz. Pasta, cooked and drained
1/4 C. Olives, sliced and drained

In large skillet, sauté onion and garlic in olive oil for 2 minutes. Add lamb and sauté 4-5 minutes, stirring occasionally, until meat is cooked. Drain well, set aside.

Add zucchini, mushrooms, tomatoes and juice, basil, pepper and salt. Cover and cook for 5 minutes until vegetables are crisp-tender. Mix in cooked lamb and onions, pasta and olives.

Heat thoroughly and serve.

Susan's Greek Lamb Meatballs With Olive Yogurt Dip

1/2 C. Greek yogurt
1/4 C. Kalamata olives, chopped fine
2 Cloves Garlic, minced
1/4 C. Fresh Mint, chopped fine
3/4 Lbs Organic Ground Beef
3/4 Lbs Hudspeth River Ranch Ground Lamb
1/2 C. Onion, finely chopped
1 t. Gluten Free Bread Crumbs, finely ground
1/3 C. Feta Cheese, finely crumbled
1/2 t. Milk
1/4 C. Egg, lightly beaten
1/2 C. Oregano
1 t. Black Pepper, freshly ground
Sea Salt

Preheat oven to 375 deg F and spray a 9x13 cooking dish with gluten free cooking spray.

For the dip, in a small bowl, combine the yogurt, olives, 1 clove of garlic and 2 Tbsp of the mint together. Set aside.

In a large bowl, mix together the remaining ingredients. Shape into 1 1/2 inch meatballs and place in baking dish. Bake uncovered for approximately 25 minutes or until lightly browned on top.

Serve with olive yogurt dip.

The Judge's Meatloaf Florentine

1 Lb. Fresh Spinach
1 1/2 Lb. Hudspeth River Ranch Ground Lamb
1 C. Fine Dry Bread Crumbs or Gluten Free Crackers—crushed
Sea Salt
Black Pepper, freshly ground
1/4 t. Nutmeg, grated
1/2 C. Flat Leaf Parsley, finely copped
1/4 C. Milk
1 Clove Garlic, minced
1/2 C. Onion, finely chopped
1 T. Unsalted Butter
2 Pasture Eggs, slightly beaten
3 Strips Bacon

Preheat oven to 350°. Rinse spinach and place in sauce pan. Cover and cook over medium heat 5 to 8 minutes. When spinach is just wilted, remove from heat, drain, cool slightly and press with a wooden spoon to expel moisture. Chop.

Mix lamb with spinach, bread or cracker crumbs, and seasonings. Mix in parsley, milk and garlic.

Sauté the onion in butter until wilted then add to meat mixture. Add eggs and blend well with your hands. Press into a loaf and place in an oiled 9" x 5" x 3" baking dish or loaf pan. Cover with bacon strips. Bake 1 to 1 1/2 hours, until firm. Let stand 20 minutes and skim off fat before slicing.

Serve with tomato sauce, if desired.

Note: The spinach may be reserved and, just before baking, pressed into the center of loaf as a filling, or it can be spread on top of the meat mixture that has been flattened into a rectangle, then rolled up together, jelly-roll style.

Armour's Lamb Stew

- 1 1/2 Lbs. Thickly Sliced Bacon, diced
- 6 Lb. Boneless Lamb Shoulder or Stew Meat, cut into 2" cubes
- 1/2 t. Salt
- 1/2 t. Black Pepper, freshly ground
- 1/2 C. All Purpose Flour OR Arrowroot for Gluten Free
- 3 Cloves Garlic, minced
- 1 Large Onion, chopped
- 1/2 C. Water
- 4 C. Lamb Stock (Page 10, or use Beef Stock)
- 2 t. White Sugar
- 4 C. Carrots, diced
- 2 Large Onions, cut into bite size pieces
- 3 Potatoes
- 1 t. Thyme, dried
- 2 Bay Leaves
- 1 C. White Wine

Place bacon in a large deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Put lamb that has been paper towel dried, salt, pepper, and flour in large plastic bag. Toss to coat meat evenly. Brown meat in frying pan with bacon fat.

Place meat into stock pot (leave 1/4 cup of fat in frying pan). Add the garlic and onion, sauté until golden brown. Deglaze frying pan with 1/2 c. water and add the garlic-onion mixture to the stock pot with bacon pieces, lamb stock, and sugar. Cover and simmer for 1 1/2 hours.

Add carrots, onions, potatoes, thyme, bay leaves and wine to pot. Reduce heat, and simmer covered for 20 minutes until vegetables are tender.

Berler's Lamb Stew

2 1/2 or 3 lbs of lamb shoulder, cut into 1 1/2" to 2" pieces or stew meat.

One large or 2 medium chopped onions.

Diced carrots

Catsup

Salt and pepper

Rinse meat and sear. Add onion, carrots and a couple of large spoons of catsup. Add enough water to almost cover the stew. Cover and simmer for 2 1/2 to 3 hours.

Add 2 or 3 potatoes 30 minutes before finish and a can of peas just to heat up.

Leg of Lamb

Garlic & Rosemary Leg of Lamb

Hudspeth River Ranch Leg of Lamb

Garlic Cloves

Salt & Pepper

Flour

Dried Rosemary

Water

Push garlic cloves into inside of lamb. Rub salt, pepper and flour all over lamb. Place in roasting pan and sprinkle with dried rosemary. Cook at 350 degrees for 30 minutes per pound of meat. Add water to pan as needed. Remove lamb and make gravy with drippings.

Martita's Perfect Leg of Lamb

5-8 Lbs. Hudspeth River Ranch Leg of Lamb, Bone in, at room temperature
Roasting Sauce (See below)

Trim off excess fat. Pierce the meat with a fork in several places evenly over its surface. Spread sauce over the lamb. Place the lamb on a rack (optional) in a roasting pan with a little broth or water in pan. Heat lamb for 20 minutes in a 425 degree oven. Reduce the heat to 350 degrees and roast until internal temperature is between 135-140 degrees. This should take 40-50 minutes. Let the roast rest on a cutting board for about 20 minutes before slicing.

Roasting Sauce

2 - 4 Cloves Garlic, chopped

2 t. Salt

4 t. Black Pepper, freshly ground

2 crushed Bay Leaves

2 t. Powdered Ginger

2 t. Thyme

2 t. Sage

2 t. Marjoram

1/3 c. Soy Sauce

1/3 c. Olive Oil

Combine all ingredients.

Susan's Broiled Marinated Boneless Leg of Lamb

6-7 Lb. Hudspeth River Ranch Leg of Lamb, Deboned and Butterflied
2/3 C. Olive Oil
3 T. Lemon Juice
1 t. Sea Salt
1 t. Oregano or Rosemary
1/2 t. Black Pepper, freshly ground
2 T. Parsley, chopped
3 Bay Leaves, coarsely crumbled
1 C. Onion, thinly sliced
3 Cloves of Garlic, sliced

Combine all ingredients except lamb in gallon Ziplock bag and shake to blend well. Add lamb to bag and let marinade 12-24 hours.

Remove meat from marinade and grill over charcoal (or in electric broiler) about 4" from heat no longer than 15 minutes per side. Lamb will be rare but is absolutely delicious. *Do Not over cook.*

Slice in thin diagonal strips to serve. (like London broil) Place on carving platter and slice into 1/2 inch thick slices, carving against the grain.

Spoon some of the drippings over each serving.

Can serve with bearnaise sauce.

Lamb Ribs

Abbey's Lamb Ribs With Red Wine Sauce

2 Racks of Hudspeth River Ranch Lamb
1 1/2-2 T. Olive Oil
Sea Salt, to taste
Black Pepper, freshly ground, to taste
Red Wine Sauce (See below)

Heat oven to 400°.

Sprinkle lamb with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Place racks of lamb in skillet, meaty side down, until nicely seared. Turn to brown bottoms, letting the racks support each other. Transfer to a foil-lined roasting pan. Place pan in oven; roast for about 20 to 30 minutes.

In the same skillet, sauté onions until tender. Add wine and herbs; simmer briskly until the wine has boiled down to a syrup. Add broth and continue to simmer until reduced to about 3/4 cup. Add the butter; stir. Taste and season with salt and pepper. Makes 3/4 cup.

Cut lamb into portions and serve with the red wine sauce.

Abbey's Red Wine Sauce

1/4 C. Onion or Shallot, finely chopped
1 C. Dry Red Wine (Pinot Noir)
1 t. Fresh Rosemary, minced
1/2 t. Fresh Thyme, minced
1 t. Chives, chopped
1 C. Broth (Lamb or Beef)
1 - 2 T. Butter
Sea Salt, to taste
Black Pepper, freshly ground, to taste

Sauté onions until tender. Add wine and herbs; simmer briskly until the wine has boiled down to a syrup. Add broth and continue to simmer until reduced to about 3/4 cup. Add butter; stir. Taste and season with salt and pepper.

Serve sauce with the lamb.

Rebecca Rather & Jesse Griffith's Sweet & Sour Lamb Ribs

RIBS

2 Racks (8 ribs each) Hudspeth River Ranch Lamb Ribs
1 Medium Yellow Onion
2 Bay Leaves
Sea Salt
Black Pepper, freshly ground
2 T. Fresh Italian Parsley, chopped (for garnish)

GLAZE

1 C. Honey
1 C. Cider Vinegar
2 Cloves Garlic, minced
1 t. Fresh Rosemary, chopped
1/2 t. Anise Seed
1/2 t. Chili Powder

To prepare the ribs: Put the ribs, onion, and bay leaves in a large pot, cover with water, and bring to a boil over high heat. Immediately turn the heat down to a simmer, skim any froth that comes to the surface, and cook the ribs until tender, about 2 hours. Remove the ribs and refrigerate until ready to use. This can be done a day ahead.

Cool the stock to room temperature. This stock can be frozen in ice cube trays, bagged, and used another time.

To make the Glaze: In a bowl, whisk together honey, cider vinegar, garlic, rosemary, anise seed and chili powder.

To Cook the Ribs: Start a hot fire in a charcoal grill. We prefer additive free oak or mesquite lump charcoal, and advise against using charcoal starter, a known pollutant. If you are using a gas grill, set the heat at medium. When the coals are hot, lightly brush the grate with olive oil and grill the ribs for 2 minutes per side. Brush the glaze onto one side of the ribs and grill this side for about 30 seconds. Glaze the reverse side of the ribs and grill.

To serve, season the ribs with salt and pepper and sprinkle with chopped parsley. Serve warm or at room temperature.

Lamb Shanks

Claude's Lamb Casserole

2 T. olive oil, divided
2 lbs. Hudspeth River Ranch Lamb Shanks
1 Large Onion, quartered
4 Cloves Garlic, chopped
6 C. Roma (Plum) Tomatoes, chopped
1 (15 oz.) can Garbanzo Beans, drained
1 C. Lentils, cooked
1 T. Cumin
1 t. Cinnamon
1/4 t. Nutmeg
1/8 t. Crushed Red Pepper
1 t. Green Chiles, chopped
Dash of Hot Pepper Sauce

Heat 1 T. oil in large skillet over medium-high heat. Sauté shanks until lightly browned then remove them from skillet and set aside. Sauté onion and garlic in skillet with remaining olive oil until tender, then stir in tomatoes, beans, and lentils. Season mixture with cumin, cinnamon, nutmeg, crushed red pepper, chiles and hot sauce. Mix well and allow flavors to blend over medium heat, for about 3 minutes.

Preheat oven to 375 degrees.

Pour vegetable mixture in casserole dish, place shanks on top.

Cover dish and bake at 375 for 2 hours or until Lamb is cooked through and receding from the bone.

Devil's River Lamb Osso Buco

2 Lbs. Hudspeth River Ranch Lamb Shanks, cut into short lengths.
1/4 C. All Purpose Flour
1/4 C. Butter
2 Cloves Garlic, crushed
1 Large Onion, chopped
1 Large Carrot, chopped
2/3 C. Dry White Wine
2/3 C. Lamb Stock (See next page, or use Beef Stock)
1 (14.5 oz) Can Diced Tomatoes
Sea Salt
Black Pepper, freshly ground
1/2 C. Fresh Parsley, chopped
1 Clove Garlic, minced
2 t. Lemon Zest, grated

Dust the Lamb Shanks lightly with flour. Melt butter in a large skillet over medium heat. Add lamb and cook until browned. Remove to a bowl and keep warm. Add crushed garlic and onion to skillet; cook and stir until onion is tender. Return lamb to the pan and mix in the carrot and wine. Simmer for 10 minutes.

Pour in the tomatoes and stock, and season with salt and pepper. Cover, and simmer over low heat for 1 1/2 hours, basting the lamb every 15 minutes or so. The meat should be tender, but not falling off the bone.

In a small bowl mix together the parsley, garlic and lemon zest. Mix into the lamb just before serving.

Turtle Point Lamb Stock

2 1/2 Lbs. Lamb Ribs or Neck Bones
2-3 T. Olive Oil plus extra to drizzle
1 Onion, chopped
2 Carrots, chopped
1 Celery Stalk, chopped
1/2 Clove Garlic
2 Whole Tomatoes
75 Ml. Dry White Wine
1 T. Black Peppercorn
1 Bay Leaf
A few sprigs Thyme & Flat Leaf Parsley

Preheat oven to 425. Spread the bones out on a large roasting pan and drizzle with olive oil to coat. Roast for 45-60 minutes, turning bones half way through cook time.

Heat olive oil in large skillet and add vegetables and garlic. Stir occasionally over medium-high heat. Add tomatoes and fry for another 3 minutes. Add wine and let boil until liquid is reduced by half. Add bones to stock and add enough water to cover, about 8 cups. Bring to simmer and skim off froth that rises to top. Add peppercorns and herbs. Simmer stock for 4-6 hours. Let stand for a few minutes before passing through a fine sieve. Leave to cool, chill or freeze in convenient portions.

Notes
