

Discover the Homegrown Flavor of Fresh American Lamb!

All-American Lamb Burgers

4 servings

- 1-1/2 pounds ground **American Lamb**
- 4 teaspoons Worcestershire sauce
- 1 tablespoon balsamic vinegar
- 1-1/2 teaspoons garlic salt
- 1 teaspoon *each* ground pepper and dried thyme leaves, crushed
- 4 hamburger buns, toasted
- Lettuce leaves, tomato slices, mustard, and catsup

In large bowl, blend together lamb, Worcestershire sauce, vinegar, garlic salt, pepper and thyme. Cover and refrigerate, allowing flavors to blend for 1 hour. Form into four 3/4-inch-thick patties. Grill over coals covered with gray ash 4 to 5 minutes per side.

Serve on buns with lettuce, tomato slices and condiments as desired.



Balsamic-Honey Glazed Lamb Chops

8 servings

- 8 **American Lamb** chops (shoulder, loin or rib)
- 1 tablespoon olive oil
- 1-1/2 teaspoons *each* dried thyme leaves and coarse ground black pepper
- 1 teaspoon salt
- 1/2 cup *each* balsamic vinegar and honey
- 4 small apples, pears or figs

Brush lamb chops with oil and sprinkle with thyme, pepper and salt. Cook in large skillet over medium-high heat for 10 minutes, turning once.

Heat vinegar and honey in another large skillet. Stir; bring to a boil. Core and cut apples or pears into 10 slices. If figs are used, cut them in half. Add fruit to bubbling mixture, turning to coat. Cook until the fruit is glazed and just tender.

Place browned lamb chops into the bubbling mixture. Turn the chops every minute to glaze with sauce. Cook to desired degree of doneness. Serve with glazed fruit and a drizzle of sauce.



Zesty Barbecued Lamb Shoulder

8 servings

- 1 **American Lamb** shoulder, boned and tied (4 to 6 pounds)
- 1 teaspoon *each* salt and pepper
- 1 cup chicken stock
- 2 onions, chopped
- 1 cup prepared barbecue sauce
- 1/3 cup brown sugar, packed
- 2 tablespoons red wine or chicken broth
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon red pepper sauce

Season lamb with salt and pepper and place in a large roasting pan with chicken stock and onions. Cook slowly, uncovered, for 2 hours at 350°F. Cover pan with foil and cook for about 2 more hours. Remove lamb from pan and shred into bite-sized pieces.

Combine barbecue sauce, brown sugar, wine or broth, Worcestershire sauce and red pepper sauce. Add pulled lamb to the barbecue sauce and serve on crusty rolls.



American

