

AMERICAN RIVERS
TOUR
2017



BRAISED LAMB & SPRING VEGETABLE “HOBO SKILLET”

Inspired by a dish from Tim Bando

Grove Hill Restaurant

Chagrin Falls, Ohio

Serves 4

This one skillet dinner involves a day before preparation of the ingredients so it is an easy assemble and cook after a long day outside.

For the lamb:

3 lb boneless lamb shoulder

salt and pepper

¼ vegetable or olive oil

6 garlic cloves, chopped

2 Spanish onions, chopped

1 red pepper, diced

2 tablespoons fennel seed

2 cups chopped canned plum tomatoes

2 cups red wine

2 cups chicken stock

1 cup parsley, chopped

1 small bunch thyme

For the skillet:

4 medium red potatoes
2 large red pepper
¼ pound snap peas, stemmed
1 bunch ramps or scallions
½ cup chopped parsley
handful of mint and basil

To be prepped the day before:

Sear the lamb in a 12" iron skillet over medium to high heat on all sides until brown. Remove from the pan and rest. In the same pan, over low to medium heat, add garlic and onion, stir until soft, approximately 3 to 5 minutes.

Deglaze the pan with red wine, simmer for 5 minutes then add all of the rest of the ingredients. Return meat to the liquid. Place in a 220 degree oven for 3 hours, covered with foil or a top.

Remove the lamb from the braising stock and bring to room temperature. Wrap tightly in plastic wrap like a fat sausage and refrigerate overnight.

Strain the braising stock in a sieve (give the vegetables from the sieve to your dog), skim the fat from the stock and reserve 1 quart for final dish and refrigerate overnight.

Food assembly/pack before you go fishing:

Slice the lamb into 2 inch thick pieces.
Slice red potatoes
Julienne red pepper
Snap peas: ¼ lb stemmed
Ramps or green onions 1 bunch
Basil-handful
Mint-handful
chopped parsley

1 quart braising liquid
salt and pepper

In the bottom of the skillet place sliced potatoes, the lamb followed by the red peppers and peas. Ramps or green onions around the sides then pack with fresh herbs, season with salt and pepper as you go. Pour the stock over the top, wrap with foil and place the skillet over or in the coals of an established fire. It's ready when it's simmering - 15min.