



GRILLED LAMB WITH CHIMICHURRI

SERVINGS: 2 ACTIVE TIME: 45 mins TOTAL TIME: 1 hr

Bring on the dog days of summer with this tasty Grilled Lamb with Sunchokes and Chimichurri recipe. Your guests won't know how easy these exotic-sounding ingredients are to cook and will be impressed by the big flavors. The rich and unique taste of the lamb is paired perfectly with the tangy and herby punch of the chimichurri and smooth and nutty flavor of the sunchokes. Fire up your grill today!

Ingredients

For the Grilled Lamb

- > 2 lamb steaks, 8oz each
- > 1 pound sunchokes, also called Jerusalem artichokes
- > Olive oil

For the Chimichurri

- > 1/2 cup parsley leaves
- > 1/2 cup cilantro leaves
- > 1/4 cup olive oil
- > 8 garlic cloves
- > 1/4 cup diced red onion
- > The juice of a lime
- > 1 tablespoon cumin
- > A pinch of sugar

Directions

1. We will begin by making the Chimichurri sauce to go on the grilled lamb. Combine all ingredients in the Chimichurri section in a food processor or blender, and pulse the mixture until it becomes a loose paste. You may need to add a little extra olive oil or lime juice to thin it out a bit more, or adjust the ratios to better suit your taste. Season with salt and pepper and scrape out into a sealable container. Store in the refrigerator until a few minutes before serving.
2. Scrub the sunchokes under running water and then pat them dry. Using a vegetable peeler, peel all of the sunchokes and then cut into thin rounds. Use a mandolin, if you have one, to make quick work of this step. You are aiming for 1/8 inch slices. If you are not going to be cooking these right away, it's best to keep the sliced sunchokes in water to keep them fresh.
3. Approximately 30-40 minutes before you want to start grilling the lamb, arrange the steaks on a plate and season generously with salt. Adding salt this far in advance will act as a light brine and enrich the flavor of meat.

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Shopping List

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| <input type="checkbox"/> 2 8oz lamb steaks | <input type="checkbox"/> parsley | <input type="checkbox"/> red onion |
| <input type="checkbox"/> 1 pound sunchokes | <input type="checkbox"/> cilantro | <input type="checkbox"/> lime |
| <input type="checkbox"/> olive oil | <input type="checkbox"/> garlic | <input type="checkbox"/> cumin |

When ready, grill the steaks over high heat for 4 to 5 minutes on both sides to achieve a medium-rare to medium internal temperature. This time is based on one-inch-thick steaks. It is recommended to use a thermometer to achieve the most accurate results. Medium-rare for lamb is 145 degrees and well done is 160 degrees.

4. Remove the lamb steaks from the grill and allow to rest for 5 to 7 minutes before serving. While the steaks are resting, heat a large skillet over medium heat (this is a good time to pull the chimichurri out of the fridge). Once the pan has a chance to preheat, saute the sunchokes over medium heat until browned and fork tender, stirring and flipping half-way-through. They will be done in approximately 5 to 7 minutes or so. Serve the sunchokes immediately with the grilled lamb and drizzle the chimichurri over the entire plate. Garnish with sprigs of cilantro and parsley.



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