

Sonoran-Braised Lamb Shoulder Chops recipe



RECIPE SERVES 3



AUSTRALIAN LAMB

- 6 Australian lamb shoulder chops

SEASONING PASTE

- 4 tablespoons chili powder
- 1 teaspoon oregano, dry
- ¼ teaspoon ground cinnamon
- 1 teaspoon cumin, whole seed
- 1 teaspoon salt
- 1 teaspoon black pepper, crushed
- 1 cup beer, divided

BRAISING VEGETABLES

- 4 cups onions, roughly chopped
- 8 cloves garlic, chopped
- 6 tomatoes, canned, whole

1. Preheat oven to 350°F.
2. Combine seasoning blend and ¼ cup of beer into a paste. Coat the lamb with all the paste and place into a covered casserole or Dutch oven. Marinate for 2 hours.
3. Stir into the pot the remaining beer, onions, garlic and tomatoes. Cover casserole or pot with foil and then the lid. Place in oven and bake for 1 ½ to 2 hours until meat is quite tender. Check after 1 hour

and add a little beer or water if sauce is too thick.

4. Remove from oven, degrease sauce. Salt and pepper to taste. Serve with rice and warm tortillas.