

MARLBOROUGH

OCEAN VINE HOP



Smoked Lamb Tacos

paired with Boomtown Brewing Co. Pelorus Pilsner

PRESENTED BY KASEY & KARENA BIRD

Ingredients

One boneless lamb shoulder
2 tbsp smoked paprika
2 tbsp ground cinnamon
3 tbsp garlic powder
3 tsp onion salt
2 tsp whole cloves
2 dried chili
4 tbsp oil
4 tbsp flaky salt
1 can beer

Salsa Verde

1 clove garlic
2 tbsp capers
2 cornichon
1 tbsp dijon mustard
2 anchovies
2 tbsp white wine vinegar
1 tsp jalapenos
½ cup mint
1 cup coriander
4 tbsp oil
Salt and pepper

Salsa

1 tomato, diced finely
¼ red onion diced finely
1 tbsp jalapenos, diced
Handful coriander, chopped
Juice 1 lime
Salt and pepper

Sour Cream

Juice 1 lime
Sour cream 250gm
Chipotle sauce 1 tsp
Garlic 1 clove crushed
Salt

Method

Preheat oven to 150C. Mix all dried spices and salt together and rub onto meat thoroughly. Place in a shallow roasting tray and pour in beer. Cover with foil and cook for 4 hours.

Uncover and pour juices into a pot. Reduce for glaze and set aside. Increase oven temperature to 200C and cook for a further 40 minutes.

Let meat rest. Pull meat once cooled enough to handle and pour over reduced juices taste and season. Leave in chiller for reheat.

Salsa Verde

Place all ingredients except oil in a food processor and whizz till combined. Pour into a bowl and mix in oil. Season to taste.

Salsa

Mix all ingredients together.

Sour Cream

Mix together all of the ingredients and season to taste.

