

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS LIST FOR THE ASADO STYLE LAMB SADDLE

1 Prairie Street Lamb  
Saddle

¼ cup parsley, dried or  
finely chopped fresh

¼ cup rosemary, dried or  
finely chopped fresh

¼ cup oregano, dried or  
finely chopped fresh

¼ cup dried sage

¼ cup onion powder

2 tablespoons smoked  
paprika

¼ cup brown granulated  
sugar

½ cup Aji chipotle paste

3 oranges, zested

Kosher salt, to taste

## Preparation

- 1 Build your asado grill using a combination of wood, such as cherry and oak. Place your plancha (or flat top) and grill in the asado. Leave your cross out so that it isn't hot when you are ready to set your Lamb Saddle in it.
- 2 Thoroughly combine all of the ingredients for the Lamb Saddle rub into a mixing bowl. Generously coat your Lamb Saddle with the rub and let it marinate while your asado heats to temperature.

## Cook

- 3 When your asado is hot and you are ready to cook, secure your seasoned Lamb Saddle in the cross and place it vertically in your asado so that it hovers over the fire. The Lamb Saddle will cook for about five to six hours and will need to be turned and basted every 45 to 60 minutes or so. Baste your Lamb Saddle with a gentle spritz of salt water. Don't forget to feed your fire every time you baste the Lamb Saddle to ensure the heat stays consistent throughout the cook.
- 4 Take advantage of the asado and make your side dishes! Depending on what vegetables and fruit you are cooking, place these around the asado in the appropriate heat zones. For example, hard and root vegetables can be cooked directly in the coals, while softer ingredients can be cooked on the grill or plancha using indirect heat. Follow the recipes for your side dishes so you know when to remove the ingredients from the asado.
- 5 When your Lamb Saddle is finished cooking, carefully remove it from the asado using towels. Release it from the cross and let it rest for about 30 to 40 minutes on your cutting board. Carve the Lamb Saddle by first separating the bones from the roast, and then slicing it.

## **Plating**

6

Present slices of your Asado Style Lamb Saddle on a large platter with your favorite asado-cooked side dishes!

Bete'avon!