

Leg of Lamb with Roasted Squash Couscous & Roasted Asparagus

Ingredients:

Asparagus

- Asparagus 1½ bunches
- Pecans 1 cup
- Chilpian chili 6 ea
- Butter 2 tablespoons
- Olive oil 2 tablespoons
- Peloncio or brown sugar 2 tablespoons
- Juice of half of lime

Leg of lamb

- Lamb leg 1
- Stone ground mustard ¼ cup
- Russian mustard ¼ cup
- Sage ¼ cup
- Rosemary 2 tablespoons
- Salt and pepper

Couscous

- 2 honeynut squash cut in half
- Yellow bell pepper ½
- Shallot ½
- Cous cous mix cup
- Chicken or veggie stock 1½ cup
- Oregano 1 tsp chopped
- Salt and pepper TT

Method:

Asparagus

1. Blanch your asparagus for 2 min and then dip in ice cold water. Set your asparagus on a tray with a towel or napkins to dry.
2. Pre heat your griddle 20 min before you start the cooking process
3. Lay your blanched asparagus evenly across the griddle and drizzle with olive oil and salt.
4. Cook for about 5 min on each side or until caramelization.
5. Meanwhile in a saucepan melt butter and olive oil together.
6. Once melted add in your pecans and chilis and cook for about 3 min stirring occasionally.
7. Add in the peloncio or brown sugar and stir for about 2 min. squeeze in lime juice and take off flame or heat source.
8. Lay asparagus on a serving tray and drizzle pecan mix right on top.

Leg of lamb

1. Clean your leg of lamb and coat with a generous amount of salt and pepper. Mix both mustards and coat the leg with mixture. Let sit in your fridge for up to 24 hours.
2. When ready to cook, finely chop your rosemary and sage.
3. Completely cover your leg of lamb with herbs. You may need more depending on the size of your lamb. Just remember 2 parts sage and 1 part rosemary.
4. Add your lamb to your rotisserie spit making sure its on securely.
5. Turn on your back infra-red burners as well as the left and right burner keeping the middle one off.
6. Try to keep your grill at 375 to 400 degrees while the grill remains closed.
7. Cook for about 30 min or until it reaches your desired temperature

Couscous

1. Roast your honeynut squash with bell pepper and shallots until brown about 15 min.
2. Start your cous cous by getting a saucepan nice and hot and add about 1 tablespoon of olive oil.
3. Cook the oregano for 2 min and add your broth and bring to a simmer.
4. Add cous cous to boiling water with a pinch of salt.
5. Cover your cous cous and cook for about 20 minutes.
6. Separate your squash from its skin and roughly chop. Add all roasted ingredients to a bowl with cous cous and a drizzle of olive oil. Taste to adjust seasoning.