Maryland Grand Lamb Recipes 2009

Festival Lamb Burger

By

Anne Crider

- 1 lb ground American Lamb
- 1 medium apple, chopped
- 2T onion, chopped
- 3 slices of bacon, cooked, drained, and chopped
- 1C. Asiago cheese, shredded
- 2C baby spinach leaves

Mix the ground American Lamb, chopped apple, chopped onion, cooked and chopped bacon, 2/3 cup of shredded Asiago cheese, and 4 tablespoons of chopped baby spinach leaves. Form 4 patties. Grill or pan fry the burgers at a medium temperature until they are done (make sure they are not pink in the center). Sprinkle with the remaining cheese and season with salt and pepper to taste. Divide the remaining spinach leaves between four plates. Place a lamb burger on top of the spinach leaves. Serves 4.

Prep time: 10 minutes
Cook time: approximately 10 to 12 minutes

Good Morning Lambies

By

Olivia Dutton

Ingredients, in order of use

1lb. ground American Lamb sausage, crumbled
6 large fresh eggs, beaten
2C queso blanco, cubed (about 1/2 inch cubes)
2C chopped bell pepper
2C picante sauce
8 large flour tortillas

Brown the sausage in a med. hot skillet. About halfway through, add the queso blanco and the peppers. Remove from the skillet. Add the beaten eggs and scramble in the skillet. Return the sausage mixture with the eggs and heat through. Remove from heat and add the picante sauce. Remove from the skillet. Heat the tortillas in the warm skillet for about half a minute. Wrap 1C egg/sausage mixture in each tortilla. Serves 8

Southwest Lamb Salad

By

Laura Dutton

Ingredients, in order of use

- 1 lb. ground American Lamb
- 2 cups queso blanco, cubed
- 1 cup picante sauce
- 2 cups shredded lettuce
- 2 cups chopped fresh tomato
- 12 ounce bag tortilla chips

Crumble ground lamb and brown in a medium hot skillet. When meat is close to being done, add queso blanco. Cook for a few minutes more until meat and cheese is well browned. Remove from heat and add the picante sauce. Mix well. Serve immediately on a bed of tortilla chips and shredded lettuce. Top with the chopped tomato.

Serves 8.

Lamb and Chutney Woobies

By

Marlene Halstead

1 lb American lamb tenderloin or tender cubes precooked to rare/med-rare and sliced thin on an angle for tenderness

Egg Roll wraps - approximately 20/1 lb pkg

1/3 cup cranberry, hot mango chutney

1/2 cup sliced green onions

1 Tablespoon olive oil

1. Lay several pieces of meat diagonally across the middle of the egg roll wrap. Top with approximately ½ rounded teaspoon of chutney. Top with approximately 1 teaspoon sliced green onions. Fold in three sides & roll to seal. Place flap side down on oiled aluminum foil tray.

2. Grill packets on medium high heat until slightly browned on all sides.

3. Allow to cool before serving.

Prep time: 15 minutes Grill time: 10-15 minutes Yield: 6-8 servings/ 2-3 per serving