

Spicy Greek Confit Leg of Lamb with Feta Cheese Slather on a Pizza (Flatbread)

Carolyn T's
Main Cookbook

Servings: 10

Author: Alan Greeley, chef/owner of the Golden Truffle, Costa Mesa, CA

Greek Lamb on Flatbread with Feta Cheese Slather



Notes: The quantities are guess-timates only. The chef didn't provide serving sizes. It may serve more like 20.

Description: Oh, talk about garlic, and the rosemary and the oregano. Greek flavors for sure.

LAMB:

1. Using the palm of your hand, smash the leg of lamb so the marinade is able to soak in. In a mixing bowl combine the wine, garlic, rosemary, oregano, jalapenos, lemon zest and juice, soy sauce, olive oil and black pepper. Mix well. Place the lamb in an ovenproof casserole dish, add marinade and give it a good massage. Cover with plastic wrap and refrigerate overnight.

2. Next day, remove lamb and discard the marinade. Return lamb and shallots to casserole dish and cover with melted lard or olive oil (the chef said the lard will make the dish taste better - uh, yea). Make sure the fat or oil is covering the lamb by at least 1 inch.

3. Cover casserole dish with 3 or 4 layers of plastic wrap, sealing tightly, then cover with heavy-duty aluminum foil. It is VERY important to seal it well. Place in a 200 degree oven and cook overnight (12 hours).

4. Remove from oven. Allow to sit for 1 hour, then remove lamb from the fat and drip dry. Lamb can be eaten as is or shredded for the pizza. Once shredded, adjust seasoning with salt, pepper or lemon. If making pizza, keep warm.

FETA CHEESE SLATHER:

1. Place all ingredients in food processor and mix well. Chill. Can be made 24 hours ahead.

PIZZA:

1. Roll out pizza dough to a thin shape. At the event I went to, the pizza was in elongated ovals (about 4 inches by 10 inches). Brush both sides of pizza with olive oil. Brush a medium-hot outdoor grill with oil, then place pizza directly on the grill. Brush top side with more oil, if needed. Turn pizza over and cook briefly. If the pizza is thin, it doesn't take long to cook through, so watch that it doesn't turn into dry crackers. Turn pizza back to first side and add the feta cheese slather over the entire flatbread. Remove to a serving platter, add the hot lamb, then decorate with fresh oregano leaves and red chile flakes, if desired. Cut into pieces and serve.

LAMB:

5 pounds boneless leg of lamb, flattened

750 milliliters red wine (not pinot noir)

8 whole shallots, peeled

25 cloves garlic, minced

8 sprigs rosemary

8 sprigs oregano

3 whole jalapeno peppers, sliced

5 whole lemons, both juice AND zest

1 cup soy sauce

1 tablespoon freshly ground black pepper

2 cups olive oil

FETA CHEESE SLATHER:

1 cup olive oil

1 cup mayonnaise

2 cups plain yogurt

1 cup sour cream

2 cups feta cheese, crumbled

2 tablespoons garlic, minced (must use fresh cloves)

4 whole lemons, juice only

1/2 teaspoon cayenne

salt and pepper, to taste

PIZZA:

2 pounds raw pizza dough, store bought or freshly made

1/4 cup fresh oregano

1 teaspoon dried red chile flakes, optional

TOPPING: (not in the original recipe)

8 cups arugula

2 medium tomatoes, cored, seeded, chopped

1/3 cup fresh basil, sliced finely

Tossed with a simple oil and vinegar dressing

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 1361
Calories; 116g Fat (77.4% calories from fat); 51g
Protein; 25g Carbohydrate; 5g Dietary Fiber; 161mg
Cholesterol; 3243mg Sodium. Exchanges: 1/2
Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 1/2 Fruit;*

1/2 Non-Fat Milk; 17 Fat; 0 Other Carbohydrates.