

# Barbecue lamb like The Smokery

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Cube chicken into bite size pieces and place in bowl, cover chicken with jerk marinade, cover and let marinate over night.

Cut onion, red pepper, and Halloumi cheese into bite size portions, skewer all ingredients onto sticks, alternating chicken (3pc) onion, (2pc), red pepper (2pc), halloumi cheese (2pc). Once you have your desired arrangement on the sticks, it's time to hit the grill. Be sure your barbecue is at high heat. Sear all sides of your skewers to get uniform grill marks around them. Turn heat down to medium and finish cooking till chicken is fully cooked. Serve with wedges of fresh lime and bowl of vanilla yogurt for dipping. Enjoy!

## THE MAIN MEAT DISH

Christopher Waye's Bone-in Lamb Shoulder BBQ

5 lb bone-in lamb shoulder

3 tbsp smoked paprika

1 tbsp cracked black pepper

2 cloves fresh garlic

2 tsp mustard powder

1 tsp coriander

2 tbsp brown sugar

1 tsp kosher salt

Bone-in lamb shoulder is a wonderful, inexpensive and flavourful cut of lamb that is extremely tender when cooked properly. If your guests are not interested in lamb then a pork shoulder can be substituted with the same results. I have served this roast with everything

from boiled potatoes and cabbage to a build your own taco stand. Also the recipe can be scaled up with another shoulder quite easily making this recipe versatile and reasonably easy to prepare.

Begin by combining spices in a spice mill or coffee grinder. A blender will do the same job.

Generously rub the entire shoulder with the spice rub and allow to sit until the roast comes to room temperature, roughly 30 minutes. Rubbing the meat can be done the night before to maximize the flavour.

While waiting for the roast to come to temperature preheat your barbecue to 450 C. Make sure you are cooking on a clean and well-oiled grill.

Sear the shoulder on all sides roughly one to two minutes a side. The natural fat of the shoulder will cause some flare-ups so move the shoulder around the grill until you have a lovely colour and seared crust. It should not be burnt, just caramelized.

Transfer the shoulder to a shallow baking tray lined with tin foil. Create a small bowl with the foil and add a cup of liquid (stock, water, beer, wine, your choice). Cover the roast with a loose foil tent.

Cook for 2-4 hours at 180-200 C. Check every hour and add liquid if necessary. Lamb is finished when it is fork tender.

(Optional) Add some apple wood chips to the barbecue in a tin foil package. This will add a complex layer of flavour to an already excellent rub.

Once lamb is completed, transfer to a cutting board and loosely cover with foil. Allow the meat to rest for 30 to 45 minutes so the natural juice can be reincorporated. Pull the shoulder apart keeping large pieces intact.

Serve with mint and fresh lemon.

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