

AMERICAN LAMB RENDANG

Serves 8



1-1/2 lbs **American Lamb** shoulder,
diced or made into small roast
6 Tbsp Rendang Spice Paste
1 Tbsp roasted belacan powder
2 tsp ground coriander
2 tsp ground cardamom
2 tsp ground candlenut
1 tsp tamarind concentrate
1/2 stalk lemongrass
4 kaffir lime leaves
7 oz coconut milk
1 cup lamb or chicken broth
Kosher salt, to taste
Cream of coconut, to taste

RENDANG SPICE PASTE:

2 Tbsp oil
1 Tbsp sesame oil
4 Tbsp small diced onion
2 Tbsp minced garlic
4 to 6 tsp tiny dried red chilies, crushed
1/2 cup finely minced Roma tomatoes
1/3 cup finely minced shiitake mushrooms
2 tsp Sriracha hot chili sauce
2 tsp dark molasses
2 tsp brown sugar
1 tsp sea salt
1/2 tsp minced ginger

- Combine Rendang Spice Paste, belacan powder, coriander, cardamom, candlenut and tamarind. Marinate lamb with the combined Rendang Spice Paste for at least 1 hour in a sous vide bag; set aside.
- Sauté lemongrass and kaffir lime leaves until fragrant. Add marinated lamb meat; continue stir-frying until browned. Add coconut milk and broth; mix well, cover and bake at 300°F for 45 to 60 minutes, mixing as needed. If it starts to get dry, add coconut milk. Add salt and cream of coconut to taste. Serve with steamed rice.

FOR RENDANG SPICE PASTE:

- In a small frying pan or wok, heat oils. Stir fry onion and garlic for 1 minute. Add dried chilies. Reduce heat; stir constantly so the chilies do not burn.
- When chilies darken, cook the sambal until most moisture has evaporated. Add tomatoes, mushrooms, chili sauce, molasses, brown sugar, salt and ginger. Simmer for 20 minutes. Cover; refrigerate for up to 2 months.