



Hay Baked Lamb with Chimichurri

Recipe courtesy of Robert Gerstenecker.

Ingredients

½ lb organic hay
2 lbs. whole lamb rack, cleaned
1 clove garlic, sliced
1 lb. tri color carrots, roasted
1 lb. fingerling potatoes, baked
Salt and pepper, to taste
1 cup olive oil

EGG Set Up and EGGcessories

Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C.
convEGGtor
BGE Dutch Oven

Directions

Line a BGE Dutch Oven with organic hay.

Brush lamb rack with oil, then grill lamb rack until all sides are sealed.

Remove the lamb and the cooking grid; add the convEGGtor for indirect cooking.

Rub garlic, salt and pepper onto the lamb, place in hay lined Dutch oven. Cover with more hay and place lid on top.

Roast in the EGG for 30 to 45 minutes or until internal temperature of 125°F/52°C is achieved.

Let meat rest for 15 minutes, and serve with roasted carrots, potatoes and herb Chimichurri Sauce.

Serves 4-6

Chimichurri

Ingredients

2 cups packed fresh herbs (the ones you like to eat)
3 garlic cloves, peeled
¼ cup red wine vinegar
¼ tsp red pepper flakes
¼ tsp kosher salt

Directions

Place parsley, garlic, oregano, red pepper flakes, salt, and pepper (to taste) in the bowl of a mortar and pestle. Process until finely blended, add oil and vinegar at the end and muddle in the herbs. Let sit for one hour for the flavors to blend.

Serves 4-6