

Pulled Lamb Nachos

Recipe courtesy of Simon Daoust, aka Big Green Simon, part of #BGETeamGreen.

Ingredients

1 lamb shoulder, bone in
2/3 cup apple juice, hot
2 tbsp BBQ spice (your favorite)
3/4 lb. corn chips, preferably artisanal
1 cup of shredded mozzarella
1 cup of shredded cheddar cheese
10 cherry tomatoes, sliced
2 tbsp sliced Kalamata olives
1 jalapeno pepper, chopped
3 tbsp minced green onions
¼ cup chopped fresh coriander, as garnish
1/2 cup sour cream, to serve
1/2 cup salsa, to serve

Method

Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C with 2 chunks of your favorite wood.

Smoke the lamb shoulder for 4-5 hours until internal temperature reaches 195°F. Remove from the EGG, cover with foil and rest for at least 30 minutes. Once cooled, pull the meat.

Mix together the apple juice and BBQ sauce. Cover the meat with the mixture.

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Place the tortilla chips on a round pan and top with cheese, pulled lamb, tomatoes, olives, and jalapeños. Put the pan on back on the EGG and cook for 5 minutes, or until cheese is fully melted.

Remove from the EGG and top with green onions and coriander. Serve with sour cream and salsa.

