



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club December 2018 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Smoked Lamb Sliders

*Serves 6-8. Pair with the 2015 Denier Handal Zinfandel.*



### Ingredients:

#### To Smoke the Lamb Shoulder:

- 4-5 lb boneless lamb shoulder or 6-7 lb bone-in lamb shoulder
- ¼ cup olive oil
- ¼ cup dry rub
- 10 ounces spritz

#### For the Dry Rub:

- 1/3 cup kosher salt
- 1/3 cup coarse ground pepper
- 1/3 cup granulated garlic

#### For the Spritz:

- 4 ounces Worcestershire sauce
- 6 ounces apple cider vinegar

### Preparation:

1. Preheat smoker to 250 degrees, we use oak wood for lamb. Add a water bath for moisture in the smoker.
2. Trim excess fat off of the lamb. Coat with olive oil and dry rub.
3. Place lamb on smoker uncovered for 90 minutes.
4. After 90 minutes begin spritzing with a spray bottle every 30 minutes until the internal temperature of the lamb shoulder is 165 degrees. This could take anywhere from 4 to 6 hours.
5. At 165 degrees place the lamb shoulder in a foil pan, with the rest of the spritz liquid and then cover tightly with foil.
6. Place back into smoker until the internal temperature reads 200 – 205 degrees or your meat thermometer goes into the lamb like soft butter. This will take roughly 2-3 more hours (but remember, cook to temperature not time).
7. Remove from smoker and let rest for 30 minutes, it is best to place into a cooler (that does NOT have ice) for an hour allowing the temperature to slowly decrease.
8. Pull lamb and serve with red coleslaw, aioli and your favorite bun.

