

“The Royale with Cheese”

Yield: 6-8 Burgers

Lamb Shoulder Confit:

2 lb. Lamb Shoulder (Trimmed of excess fat, reserve fat)
½ cup Dijon Mustard
8 sprigs Parsley
3 sprigs Rosemary
10 sprigs Thyme
1 ea. Onion (sliced thin)
10 cloves Garlic (sliced thin)
1 cup Kosher Salt
As Needed Extra Virgin Olive Oil

Spicy Brown Mustard with Mayflower Brewing Co. Porter:

1 ea. Small Spanish Onion (sliced thin)
12 oz. Mayflower Brewing Co. Porter
12 oz. Dijon Mustard
1 T. Molasses
To Taste Kosher Salt & Black Pepper
1 T. Extra Virgin Olive Oil

Crispy Onions:

2 ea. Small Onions (sliced thin)
½ cup Cornstarch
To Taste Kosher Salt & Black Pepper

2 lb. Ground Lamb Shoulder (to save time, ask your butcher to grind)
16 ea. Brie (sliced)
6-8 ea. Pain D’Avignon’s Brioche Burger Roll
4 ea. Idaho Russet Potatoes (Cut into thin matchsticks)
4 T. Butter

Method of Preparation:

1. Trim the fat off of 2# of lamb shoulder and cut into 4 pieces.
2. In a mixing bowl, mix the lamb shoulder with ½ cup Dijon mustard, thyme, parsley, rosemary, 1 onion, garlic and sugar. Leave, uncovered, in the refrigerator for 24 hours.
3. Take the leftover fat from the shoulder, place it in a sauce pot with a pinch of salt and allow it to slowly render on low heat until the chunks of fat begin to get crispy. Strain the fat and reserve.
4. After 24 hours of curing, remove the lamb and gently rinse under water, making sure the surface salt is removed. Pat dry with a paper towel.
5. Place the lamb in a large saucepot and add the rendered lamb fat and top off with extra virgin olive oil. Turn on medium heat and cook for three hours.

6. Remove the lamb from the fat and allow to cool for an hour. Reserve the fat for frying the potatoes.
7. Gently shred the lamb, making sure to discard any excess fat and connective tissue. Set aside.
8. Take the other 2 pounds of lamb shoulder and cut into small chunks and push through a meat grinder.
9. Mix the shredded lamb and the ground lamb until it is evenly combined.
10. Mold the lamb meat into burger patties. Set aside in refrigerator.
11. In a sauté pan on medium-high temperature, add the onions and 1 T. of Extra Virgin Olive Oil and cook until the onions are soft and brown.
12. Turn the heat up to high, add the porter and reduce by half.
13. Add the Dijon mustard and molasses and puree in a blender. Adjust seasoning with salt and pepper. Set aside and allow to cool.
14. Following the manufacturer's directions, place the lamb fat in a fryer and cook the potato sticks until crispy. Typically, the proper frying temperature would be 350 degrees. Season to taste with salt & pepper.
15. For the crispy onions, combine the onions and cornstarch and fry in the fryer, with the lamb fat, until crispy. Season to taste with salt & pepper.
16. Season the burger patties with salt and pepper and cook in a sauté pan with butter. When you flip the burger, place the brie on top and finish cooking until desired temperature. Set aside.
17. Toast the brioche rolls in the same pan used to cook the burgers.
18. Place the burger on the bottom of the roll, top with the mustard, crispy onions and the top of the roll. Serve with the fried potato sticks.
19. Enjoy!!!!