

Lamb Mixiote

Chef José Andrés, Oyamel, Washington DC Cooks Australian Lamb <http://www.australian-lamb.com/>

Servings: 4



Ingredients

2 lamb shanks

Other Ingredients:

5 guajillo chiles

5 ancho chiles

¼ cup sugar cane vinegar

2 bay leaves

cloves

1 tablespoon oregano

1½ tablespoons of coriander seeds

1½ cups beer

1 bunch fresh thyme

½ teaspoon cumin seeds

1½ tablespoons salt

pepper

3-4 quarts chicken stock

maguey leaf

banana leaf

avocado leaf

butter

Cooking Method

Preheat oven to 350°

Remove the seeds and the veins from the chiles. Flatten out the chiles and toast until the skin blisters either using a hot skillet or in a hot oven. Take care not to burn the chiles or they may become bitter in flavor.

Soak the toasted chiles in warm water. Once softened, remove the chiles from the water and combine in a blender with the beer. Blend until smooth.

Using the same toasting technique as for the chiles, quickly toast the spices and grind them. Set a small amount aside and add the rest to blended chile mixture.

Season the lamb shanks liberally with salt and pepper. In a very hot pan, brown the shanks on all sides.

Line your braising pan with parchment paper and place the lamb shanks on top of the parchment paper. Pour the blended chile-spice mixture over top. Add enough chicken stock to cover the lamb shanks. Cover and braise in the oven for about two hours. The meat should be tender and falling off the bone. Remove from oven and allow to cool.

Once cool, pull the meat from shank. Allow the meat to rest in sauce.

To assemble each pouch, begin with a maguey leaf square. On top of that, place a banana leaf and an avocado leaf. Top with about 4 ounces of meat. Sprinkle with a bit of salt and the some of the remaining dry spices. Add a bit of the cooking liquid. Tie each package shut with kitchen twine.

Before serving, steam the bundles for 15 minutes. Place each bundle in a bowl. Remove the string and open to serve. Serve with warm tortillas.