

Mediterranean Style “Dutch Baby” featuring Pennsylvania diced Lamb

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			Yield: 4-6 Servings
Amount	Measure	Ingredient	Preparation
Beer Brine			
4	quarts	<i>'Hell Yes'</i> Lager	Combine all the ingredients for the brine and mix very well.
2	cups	Brown sugar	
¾	cup	Kosher salt	
2	each	Bay leaf	
6	cloves	Garlic, smashed	
2	sprigs	Thyme	
2	sprig	Rosemary	
1	each	Boneless leg of lamb	Remove the packaging from the lamb, rinse and place into the brine. Allow to brine overnight but no longer than 12 hours. When finished, remove from the brine, pat dry and spread out flat. Discard the brine.
½	cup	Dijon mustard	Combine these ingredients and rub on the inside of the lamb leg, roll or fold the leg and tie to secure.
1	oz	Chopped rosemary	
1	oz	Chopped sage	Place the lamb leg in the smoker with soaked chips of choice, set smoker or maintain temperature at 250, smoke for about 8 hours or until the internal temperature reaches 135F.
4	Tbsp	Minced garlic	
2	tsp	Black pepper	
For the Dutch Baby			Preheat the oven to 425F, move the oven racks to the lowest level.
8	each	Large Eggs	Place the eggs, salt, pepper, flour and milk into blender, pulse on low speed to start mixing, then on high for 15 seconds – until well blended.
½	tsp	Kosher salt	
½	tsp	Black pepper	
1	cup	All-purpose flour	
¾	cup	2% Milk	
1	Tbsp	Sliced green onion	Add the chopped herbs and cheese to the egg mixture and set aside.
½	Tbsp	Chopped Oregano	
½	cup	Crumbled Feta Cheese	
4	Tbsp	Butter	In a 12” cast iron pan or oven ready sauté pan, over a medium heat, melt the butter until it begins to foam, add the olive oil and shallots, sauté the shallots about 2-4 minutes.
2	Tbsp	Minced shallot	
			Pour the egg mixture into the hot pan and place into the oven. Cook for 18-22 minutes or until browned and crisp.

<i>While the Dutch Baby is cooking:</i>			
3	Tbsp	Extra virgin olive oil	<p>In a 10" sauté pan over high heat, add the olive oil, red onion, peppers and garlic, sauté until the onions begin to get soft.</p> <p>Add spinach and cherry tomatoes, remove from heat, continue to stir or flip until all the spinach is wilted. Hold warm (off heat) until the Dutch Baby is out of the oven.</p>
½	cup	Sliced red onion	
½	cup	Diced red/yellow peppers	
1	Tbsp	Chopped garlic	
6	oz	Fresh chopped spinach	
1	pint	Cherry tomatoes, halved	
12	oz	Sliced smoked lamb leg	<p>When the Dutch Baby is finished, remove from the oven, top with the sauteed vegetables, shingle the sliced smoked lamb leg down the center, top with the crumbled feta cheese and green onions, serve immediately.</p>
½	cup	Crumbled feta cheese	
¼	cup	Sliced green onion	