

GRILLED LAMB MEATBALLS WITH

lentils & tzatziki

INGREDIENTS

1 lb lamb meatballs

BRAISED LENTILS

2 cups green lentils
1 cup carrots *PEELED & SMALL DICED*
1 cup yellow onion *SMALL DICED*
2 cups celery stock *SMALL DICED*
1 cup white wine
4 cups chicken broth
1 tsp salt
2 bay leaves
2 thyme sprigs
4 tbsp canola oil
4 tbsp butter
2 tbsp champagne vinegar

PICKLED FRESNO CHILES

1 lb fresno chiles *CUT THIN ROUNDS*
2 cups water
2 cups champagne vinegar
3 cups sugar
3 tbsp salt
2 herbal tea bags

TZATZIKI

2 cups greek yogurt
3/4 cups sour cream
1/4 cup mint *CHOPPED FINE*
1/4 cup cilantro *CHOPPED FINE*
1/4 cup parsley *CHOPPED FINE*
1/8 cup dill *CHOPPED FINE*
2 English Cucumbers *PEELED, DESEEDED & SMALL DICED*
1 tbsp gugar
2 tbsp salt
1 lemon *ZESTED & JUICED*
1 lime *ZESTED & JUICED*
1 tsp garlic *CHOPPED*
2 tbsp rice wine vinegar

INSTRUCTIONS

Let's start by making the lentils. Place a large lipped pan or shallow pot on medium heat on the stove. Once it's hot, add the canola oil, celery, carrots and onions. Stir these around until they are soft and translucent.

Add the lentils and stir them around for a minute while they begin to toast in the pan. Add the white wine and allow it to simmer down until it is almost reduced out. Place the broth in the pan along with the salt, bay leaf and thyme sprigs and reduce the heat to a very low simmer. We want to cook these lentils very gently so that they become tender and hold their shape without exploding.

Simmer for 20-30 minutes or until the lentils are completely tender all the way through. Strain the lentils out and place to the side while returning the liquid to the pan. Reduce this liquid down until by half. Whisk in the butter, add the lentils back in, and finish with the champagne vinegar and any additional seasoning.

Now onto the pickled fresno chiles and tzatziki. For the chiles, Place the water, vinegar, sugar, salt and tea into a pot and place on the stove. Bring to a rolling boil. Put the sliced fresno chiles into a heat resistant container and pour the pickling liquid over the top, covering them. Allow this to cool to room temperature before placing in the fridge where they will last upwards of a month.

For the tzatziki, this one is easy: combine all ingredients into a large mixing bowl, stir together until it is evenly mixed, and add salt to taste. Put it in fridge until you're ready to serve.

Last step: lamb meatballs. Preheat your oven to 350 degrees. Scoop your meatball mix into 1.25 oz portions and place on a cookie sheet lined with parchment paper. Once they are all portioned, roll them individually between your hands to shape them in nice, round balls.

Place the pan in your preheated oven for 15 minutes. The outside should be slightly caramelized and the internal temperature should reach 165 degrees. While the meatballs are cooking, preheat your grill until it is hot and ready. Pull your meatballs, drizzle a small amount of canola oil over top and place them on the grill. Rotate and flip the meatballs every minute or so to ensure even charring. Pull and set aside.

To serve: start by adding lentils to the bottom of the bowl. Add lamb meatballs on top, garnish each with a dollop of tzatiki, a freso chile slice, and if you want to get fancy, add a mint leaf on top to finish.



NOVEMBER OX BOX



The recipe this month really takes me back. This lamb dish was on the opening menu at TRUST, way back in 2016. The idea behind TRUST was to create a place that didn't abide by any rules, a place where we could cook what we were feeling in the moment. So we cooked a branzino with Mediterranean flavors, created an agnolotti with Italian influences, and this lamb dish that draws from Moroccan traditions. The lentils are hearty, the lamb rich, the tzatziki bright, the chilies spicy. All these flavors come together to create a dish that feels like our restaurant - timeless, bold, comforting. When you make this at home, make sure you a) weigh them as you roll them out (I like a 1.25 oz meatball for this recipe), and b) pre-cook them in the oven before grilling. You can sear them too, but I like to bake them in the oven at 350 degrees for 15 minutes after I roll them into meatballs - this will cause less flare-ups and help the meatballs retain their shape when you transfer them to the grill to finish cooking. Enjoy this dish, and have a great Thanksgiving.

Chef B. Wise

WHAT'S IN THE BOX

BROWN BUTTER SAGE SAUSAGE
ITALIAN SAUSAGE
DRY-AGED GROUND BEEF

FALL SPICE WHOLE CHICKEN
CHUCK ROAST
LAMB MEATBALLS

THANKSGIVING SHOP

pre-order through the site or in the shop, pick them up on 11.21 or 11.22

DIESTEL FARMS TURKEY
16 - 18 LBS
\$8.99 LB

Raised at the base of the Sierra Nevada mountains, we like Diestel because, not only do they have the tastiest turkey we've ever tried, but the farm's commitment to sustainability and animal welfare is unmatched. These birds live their life in the pasture, subsisting on organic grasses and all-natural feed.

APPLE CRUMBLE PIE
\$35

This festive 10" apple crumb pie recipe has a flaky, buttery bottom crust, tightly packed layers of cinnamon-spiced apples, and a golden brown crumble topping.



WAGYU TRI TIP
2.75 - 3 LBS
\$44.99 LB

Buck tradition and get a fancy steak instead. This wagyu tri tip is some of the best wagyu money can buy, sourced from Jack's Creek in Australia. Their cattle is a direct descent of those from Kobe City (where A5 comes from), so what you get is a purebred wagyu that boasts a high level of marbling, tenderness, & insane umami flavor.

PUMPKIN PIE
\$35

Look no further for the quintessential Thanksgiving pumpkin pie. Ours is traditional, Grandma Harville's recipe, made with effervescent spices like nutmeg, ginger, cloves, and cinnamon, while a pork fat crust adds depth and richness to this sweet treat.

