

Outside-In Shepherd's Pie Loaf

Brett Spykerman

1st Place Lamb Cookoff

5th Annual Iowa Sheep & Wool Festival

1 lb. ground lamb
1/4 tsp rosemary
1/4 tsp garlic powder
2/3 cup frozen peas and carrots(thawed)
1/2 cup frozen pearl onions(thawed and halved)
2/3 cup fresh shredded hash brown potatoes(pre-cooked 5 minutes in microwave)
1/8 tsp thyme
3 dashes Worcestershire sauce
3/4 cup prepared beef gravy
1 cup mild white cheese(Irish cheese, Farmer's cheese, etc.)
1 can Guinness Irish Pub Draught
1 Tbsp chopped fresh parsley
salt and pepper to taste



Mix ground lamb with rosemary, garlic powder, salt and pepper. Place lamb in 1 gallon Zip-loc bag and press to evenly fill entire space. Refrigerate two hours to make preparation easier.

In a large bowl, mix peas and carrots, pearl onions, potatoes, thyme, Worcestershire, salt and pepper to taste.

Place lamb in bag on a work surface and cut each side of the bag from the lock end to the bottom of the bag, leaving the bottom of the bag attached.

Open the flap of the bag that was created in the previous step. The ground lamb should be a flat square shape.

Spread cheese in an even layer on ground lamb leaving and 1 inch margin around all edges. Spread vegetable mixture on top of the cheese, add ½ cup of the prepared gravy on top of vegetable mixture and add salt and pepper to taste.

Using the bag as an aid, quickly fold the lamb square in half, bring the edges together, and seal. Continue to seal all seams and the ends of the loaf.

Place loaf in plastic wrap, and twist ends to tightly compact the loaf into a cylinder shape. Refrigerate 4 hours to 24 hours.

Remove loaf from plastic wrap and prepare charcoal grill for indirect cooking. Add mild flavored wood chips (apple, pear, etc.) and cook loaf at 275-325 degrees for approximately 2 hours or internal temperature reaches 160 degrees. Turn loaf over every 30 minutes, mop with Guinness and add more wood chips as needed.

Remove from grill. cover loosely with foil and let rest 15 minutes. To serve: slice and drizzle with the remaining ¼ cup of gravy and top with chopped parsley.