

FREDERICKSBURG FARMER'S MARKET

EAT FRESH - BUY LOCAL



Dorper Lamb

The Market has been very lucky to have Twin County Dorpers as part of its core vendor group. Owners, Isabelle Lauziere and Lloyd Wendel are at the market each week. Stop by and learn all about the outstanding standards in which they run their ranch and the exceptional Dorper breed of sheep. If you love lamb, you'll be hooked.



✳️ Spice-Rubbed Lamb ✳️

This rub is magic. You will just flip over the flavor it brings to the lamb. I made this lamb for a dinner party with some friends and it was a smash. Even those who said they didn't care for lamb were just gobbling it up. (base recipe from Bon Appétit with minor adj. by DJK)

- ½ lg onion, cut into 2-inch pieces
- 6 cloves, peeled
- 2 T paprika
- 1 T salt
- 1 T fresh marjoram leaves
- 1 t. ground black pepper
- 2 t. ground cumin
- 2 t. ground coriander
- 2 t. hot pepper sauce
- 1 t. turmeric
- ½ t. ground ginger
- ¼ t. ground cinnamon
- ½ cup olive oil
- ⅓ cup fresh lemon juice
- 4-5 lb. butterflied leg of lamb

Place the first 12 ingredients in a blender or processor. Process until coarse paste forms. Add the oil and lemon juice and process

until well blended.

Marinate the lamb with the spice mixture in a large re-sealable plastic bag. Rub the mixture into the lamb - give it a good massage. Refrigerate overnight, turning bag occasionally.

Prepare barbecue (medium heat). Remove lamb from marinade; shake off excess. Grill lamb to desired doneness; I recommend medium-rare which will read 125° F to 130° F - about 15 minutes per side. When done, let the meat rest with a foil cover about 10 minutes. Cut lamb into 1/3-inch-thick slices. Arrange on platter and serve.

Music Line Up

This week's music is graciously sponsored by:

Bear Valley Ranch



Joining us this week with his original Texas music is:

Josh Dodd

Thursdays, 4:00 - 7:00 P.M. at Marktplatz - Join Us!