

CARNITAS CRAZE

Think of this dish as lamb carnitas. That's how Aaron Brooks, executive chef of Edge, Steak & Bar in Miami, sees it. For these Australian Lamb Tacos with Salsa Verde, he seasons lamb shoulder with cumin, cloves, cinnamon and allspice, then adds sour orange juice, lime juice, achiote, chipotle and garlic, braising the lamb until fork tender. He then takes the braised meat into carnitas territory by sautéing it with a bit of oil to caramelize the flavors. "We've used this same recipe for pulled lamb sliders and sandwiches," he says. "Also, in Australia we are big fans of meat pies. Braising shoulder meat and then cooking it inside a pastry shell is absolutely amazing." Recently, Brooks took braised lamb shoulder in a different flavor direction, cooking it with roasted tomatoes, spices, saffron and honey.



BRAISED LAMB:

Switch out the shoulder for braised lamb shank, cheeks or leg of lamb, says Brooks.

SALSA VERDE:

Tart, vibrant, herbaceous and spicy, this brightens the profile while tethering the dish to the familiar taco.

RADISH SLAW:

Crunchy, fresh flavors play on-trend counterpoint to the luscious lamb.