

# Margarita Lamb Taco Salad

- \_\_\_ 2 lbs. ground lamb
- \_\_\_ 2 pkgs. taco seasoning or appropriate measurement (see label) of Colonel D's taco seasoning
- \_\_\_ ¾ cup diced onions
- \_\_\_ 1 cup of diced tomatoes
- \_\_\_ 1 cup of shredded cheddar cheese or cheese of choice
- \_\_\_ 1 Lime (Cut and squeeze).
- \_\_\_ ¾ cup of Margarita mix

Sauté onions in frying pan/skillet. Once caramelized, add ground lamb, taco seasoning, lime, and margarita mix. Serve when meat is brown and temperature measures 160 degrees.

**Serving tips:** Use a small Frito Chip bag and add meat, tomatoes, cheese, lettuce and top with sour cream or salsa.

**Use Nacho chips instead of Fritos!**

Be creative with toppings/garnish!

# Chipotle Raspberry Spice Lamb Meatballs

- \_\_\_ One pound of ground lamb
- \_\_\_ 1/3 cup of panko crumbs
- \_\_\_ 1 tablespoon of Colonel D's Chipotle Raspberry Spice
- \_\_\_ Mix ingredients together and let it rest for 5 minutes.
- \_\_\_ Form little meatballs.
- \_\_\_ Put 2 tablespoons of olive oil in a frying pan/skillet.
- \_\_\_ Fry meatballs until brown and internal temperature is 160 degrees.

\*Makes about 20 to 25 meatballs.\*

**Great dipping sauces to use:** Taco Bell Avocado Ranch [premade at the Mexican section of your grocery store], Tzatziki sauce [also cucumber dressing]. Any BBQ sauce would work also.

# Cajun Lamb

- \_\_\_ 1 ¼ pounds of lamb stew or kabob meat [cut into small cubes]
- \_\_\_ 1 tablespoon Cajun seasoning
- \_\_\_ Mix Cajun seasoning with cubed lamb thoroughly.
- \_\_\_ 1 to 2 teaspoon of olive oil in skillet.
- \_\_\_ Pan-fry mix with olive oil (Internal temperature must be 145 degrees)
- \_\_\_ Serve!

## **Sauce Ingredients or premade tzatziki sauce**

- \_\_\_ 1 cup of Greek style yogurt
- \_\_\_ 2 tablespoons chopped fresh mint leaves
- \_\_\_ 2 tablespoons of lemon juice

**Serving suggestions: place on naan bread or pita bread, with sauce on the bread**

# Old Bourbon Spiced Kabobs

- \_\_\_ 1 pound of lamb stew or kabob meat [cut into small cubes]
- \_\_\_ 1 tablespoon Colonel De's Old Bourbon Spice seasoning (per pound of lamb)
- \_\_\_ Kabob sticks (4 inches long) \*Tip: Soak in water before using.
- \_\_\_ Mix cubes and spices together in a bowl
- \_\_\_ Cover and let it marinade for 15 minutes!
- \_\_\_ Put the cubes on the kabob sticks and let rest for 5 minutes at room temperature
- \_\_\_ Cook on a George Foreman grill, outdoor grill or pan-fry in 1 tablespoon of olive oil
- \_\_\_ Cook until the internal temperature is 145 degrees!

**Serve with rice or broccoli, horseradish mashed potatoes or by themselves with your favorite dipping sauces**