

# Barbacoa (Chile-Rubbed Smoked Lamb)

SERVES 8-10

**¼ cup distilled white vinegar**

**1 tsp. kosher salt, plus more to taste**

**½ tsp. dried Oregano**

**½ tsp. ground cinnamon**

**6 dried guajillo or chipotle chiles, stemmed and seeded**

**5 cloves garlic, chopped**

**2 whole cloves**

**2 whole allspice berries**

**¼ medium yellow onion, roughly chopped**

**1 8-10-lb. square-cut, bone-in lamb shoulder (Change to Windy Hill Goat Shoulder)**

**Freshly ground black pepper, to taste**

## **FOR THE TOMATILLO SALSA:**

**¼ lb. tomatillos, husked and rinsed**

**4 cloves garlic**

**2 medium yellow onions, quartered**

**2 jalapeños, stemmed**

**1 tsp. sugar**

**1 bunch cilantro, stemmed**

**Kosher salt and freshly ground black pepper, to taste**

1. Puree vinegar, salt, Oregano, cinnamon, chiles, garlic, cloves, allspice, and onion in a blender. Season lamb with salt and pepper on a baking sheet, and rub all over with the chile puree. Let sit at room temperature or refrigerate overnight.

2. Meanwhile, make the tomatillo salsa: Place tomatillos, garlic, onions, and jalapeños in a 4-qt. saucepan and cover with water by 1". Bring to a boil over high heat; cook until slightly soft, about 5 minutes. Drain vegetables; reserve 1 cup cooking liquid. Puree boiled vegetables, reserved liquid, sugar, cilantro, salt and pepper in a blender. Set salsa aside.

3. Prepare your grill using the **kettle grill**, **bullet smoker**, or **gas grill** method, (see links for instructions) using apple wood chunks or chips (see **Fuel and Flavor**). Place lamb, fat side up, on

grill grate. Maintaining a temperature of 225°-250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see instructions), cook until a thermometer inserted in the meat reads 190°, 4–6 hours. Shred lamb, discard bone, and serve with salsa and warm corn tortillas.