



## Recipes

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### Sumac Rubbed Lamb

Serves 12

#### Ingredients:

- 1 Tbsp. Sumac\*
- 2 Tbsp. Oregano
- 2 tsp. Ground Cumin
- 2 tsp. Kosher Salt
- 1 tsp. Black Pepper
- 3 lbs. Lamb Shoulder Roast

#### Directions:

1. In a small bowl, mix all spices to make rub. Rub over lamb and slice into 2" steaks. Pound out slightly. Place on a grill and grill for 5 minutes each side. Remove allow to rest for 5 minutes, then slice into strips.

\* Sumac is a Middle Eastern seasoning made of crushed berries.