

209 – ON THE ROTISSERIE

BRAZILIAN STYLE RIB ROAST STUFFED WITH SAUSAGE AND CHEESE

SPIT-ROASTED ONIONS

GREEK-STYLE WHOLE HOG

MECHOU LAMB RIBS WITH HARISSA

BRAZILIAN STYLE RIB ROAST STUFFED WITH SAUSAGE AND CHEESE

Source: How to Grill, pg. 41

Method: Rotisserie

Serves: 8

For the beef:

1 rib roast (4 to 4-1/2 pounds)

3 links (each about 2 ounces) cooked chorizo sausage

3 long slender carrots, trimmed and peeled

2 slices (each 1/4-inch thick, about 4 ounces total) Romano, aged Provolone, or other firm white cheese, cut into strips

For the rub:

2 tablespoons sweet paprika

2 teaspoons coarse salt

1 teaspoon ground cumin

1 teaspoon dried oregano

1 teaspoon garlic powder

1 teaspoon black pepper

You'll also need:

A sharpening steel or larding iron; butcher's string; roast rack (optional)

Using a long slender carving knife, make a 1-inch lengthwise cut through the center of the roast. Cut one end off two of the chorizos. Cut both ends off the third chorizo. Insert the chorizos into the hole you've made in the roast, butting the ends of the sausages so they fit snugly. (Insert the uncut end of

chorizo first, followed by the chorizo with two cuts, and lastly, insert the third chorizo, cut end first.)

Using a sharpening steel (wipe it with a paper towel before using), make lengthwise tunnels through the roast around the sausage and insert the carrots and cheese strips. You may need to insert more than 1 strip of cheese per tunnel. Cut off the ends of the sausages, carrots, and cheese, leaving 1/2-inch protruding.

Make the rub: Combine the paprika, salt, cumin, oregano, garlic powder, and pepper in a small bowl and stir to mix. Sprinkle this mixture all over the roast, rubbing it onto the meat with your fingers. Let the roast sit while you preheat the grill.

Skewer the roast on the spit (remember to put the first set of prongs on first), tightening the prongs to hold it securely. (Use the tines of a fork to tighten the flat screw on the prongs.)

Set up the grill for rotisserie grilling following the manufacturer's instructions and preheat to medium-high. Place a large drip pan underneath the spit to catch the meat drippings. When ready to cook, attach the spit to the rotisserie motor mechanism by inserting the pointed end of the spit into the rotisserie's motor socket. If your rotisserie spit has a counterweight, position it so that it counterbalances the roast. Turn on the motor and spit roast the rib roast until the outside is crusty and handsomely browned and the inside is cooked to taste, about 1-1/4 to 1-1/2 hours for medium-rare. An instant-read meat thermometer should read about 145 degrees.

Carefully remove the roast from the spit and transfer to a carving board. Let the meat rest for 10 minutes before thinly slicing it crosswise with a sharp carving knife. (Makes sure each slice includes a piece of chorizo.)

GREEK STYLE WHOLE HOG WITH GREEK ISLE HERBS

Serves 12 to 16.

For the oregano rub:

3 tablespoons coarse sea salt

3 tablespoons crumbled dried Greek oregano

2 tablespoons coarsely ground or cracked black peppercorns

1 small pig (25 to 30 pounds), feet removed

1 lemon, halved, seeds removed, plus 4 lemons cut into wedges for serving

2 bay leaves

1 cup extra virgin olive oil for basting

Grilled Oregano Bread (recipe follows)

You'll also need: Trussing needle and butchers string; large rotisserie.

1. Make the rub. Place the salt, oregano, and pepper in a small bowl and mix well with your fingers.
2. Generously season the cavity of the pig with the oregano rub. (You'll need about half the rub.) Place the lemon halves and bay leaves in the cavity and sew it up tight.
3. Place the olive oil in a bowl and mix in 2 tablespoons rub. You'll use this mixture for basting. Reserve the remaining rub for seasoning the meat at the end.
4. Skewer the pig on the rotisserie spit, securing it tightly with prongs.
5. Set up your grill for spit-roasting. Rake the coals into two larger mounds, one at the shoulders and one at the ham. Rake the coals into a thinner layer in the center.
6. Spit-roast the hog until the skin is crackling crisp and a gorgeous dark golden brown and the meat is cooked through—the internal temperature will

be about 190 degrees in the deepest part of the thigh. Start basting the hog with the olive oil after 1 hour and baste every half hour. Add charcoal as necessary, but cook slowly and steadily. Total cooking time will be about 3-1/2 hours.

7. Transfer the pig to a large cutting board, unskewer, and let rest for 15 minutes. Meanwhile, grill the oregano bread.
8. Using a cleaver, chop the hog into 2 inch chunks. Season the meat with a little remaining rub. Make sure each serving includes both meat and skin. Serve with lemon wedges for squeezing (if desired) and grilled oregano bread on the side.

SUB-RECIPE—OREGANO BREAD

1 large or 2 small loaves Greek bread or crusty sesame bread
¼ cup extra virgin olive oil
¼ cup dried Greek oregano
Coarse salt (kosher or sea) and freshly ground black pepper

1. Cut the bread crosswise into ½ inch thick slices. Lightly brush each on both sides with olive oil. Season each slice of bread on both sides with oregano, salt, and pepper.
2. Set up your grill for direct grilling and preheat to medium high. Brush and oil the grill grate. Note: if you're working on an open rotisserie without a grate, you can grill the bread in a grill basket.
3. Grill the bread on both sides until toasted and golden brown, 1 to 2 minutes per side, turning with tongs. Serve at once.

“MECHOU” OF LAMB RIBS WITH HARISSA

Source: Raichlen on Ribs, pg. 235

Method: Rotisserie/spit roasting

Yield: Serves 4

Advance Preparation: 4 to 12 hours for marinating the lamb

1 small onion, peeled and quartered
3 cloves garlic, peeled and cut in half
1-inch piece of fresh ginger, peeled and cut into 1/4-inch slices
3 tablespoons sweet paprika
2 teaspoons coarse salt (kosher or sea)
1 teaspoon ground coriander
1 teaspoon freshly ground black pepper
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
1 teaspoon lemon zest
3 tablespoons fresh lemon juice
2 to 3 tablespoons extra-virgin olive oil, or as needed
2 racks of Denver lamb ribs (trimmed lamb breast, about 2 pounds total)
Harissa (recipe follows), for serving

Lemon wedges for serving

Place the onion, garlic, ginger, paprika, salt, coriander, pepper, cinnamon, cardamom, lemon zest, and lemon juice in a food processor fitted with a metal chopping blade. Puree into a coarse paste, running the machine in short bursts. With the blade running, add the feed tube the lemon juice and enough oil to obtain a paste the consistency of mayonnaise. Correct the seasoning, adding salt or lemon juice: The spice paste should be highly seasoned.

Prepare the ribs. Place a rack of ribs meat side down on a baking sheet. Remove the thin, papery membrane from the back of the rack by inserting a slender implement, such as a butter knife or the tip of a meat thermometer, under it. The best place to start is on one of the middle bones. Using a dishcloth, paper towel, or pliers to gain a secure grip, peel off the membrane. Repeat with the remaining rack.

Place the ribs on a baking sheet. Using a rubber spatula, spread each side with the spice paste and cover with plastic wrap and refrigerate until ready to grill. The ribs will be good cooked right away, better if marinated for 2 hours in the refrigerator, and spectacular if marinated overnight.

Thread the ribs onto the rotisserie spit: Place a rack of ribs bone side up on a work surface. Using a sharp, slender knife, make starter holes in the center of the meat between every few ribs. Twist the knife blade to widen the holes; this will make it easier to insert the spit. Repeat with the remaining rack of ribs. Use an over and under weaving motion to thread the spit through the holes in the racks of ribs.

Set up the grill for spit-roasting and preheat to high. Place a large drip pan under the grate beneath the rotisserie.

When ready to cook, attach the spit to the rotisserie mechanism, turn on the motor, and cover the grill. Cook the ribs until they are golden brown and cooked through, 30 to 45 minutes. The ribs are done when the meat has shrunk back about 1/4-inch from the ends of the bones.

Transfer the spit with the ribs to a cutting board. Carefully pull out the skewer, then let the ribs rest for a few minutes. Serve the racks, whole or cut into individual ribs, with the Harissa and lemon wedges.

**Sub-Recipe:
HARISSA**

Yield: About 3/4 cup

2 tablespoons hot paprika
3 cloves garlic, coarsely chopped
2 teaspoons coarse salt (kosher or sea), or more to taste
1 teaspoon ground coriander
1/2 teaspoon ground cumin
1/2 cup extra-virgin olive oil
1 tablespoon fresh lemon juice, or more to taste

Place the paprika (make sure it's fresh and hasn't lost its potency), garlic, salt, coriander, cumin, olive oil, lemon juice, and 2 tablespoons of hot water in a blender. Puree until a smooth sauce forms. Taste for seasoning, adding more salt and/or lemon juice as desired. The harissa can be refrigerated, covered, for at least 1 week. Let it return to room temperature before using.

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