

Recipe: Lamb Kapsa Recipe
Sub: Braised Lamb Shank
Shelf Life: 11 Days stored in braising liquid

AMOUNT	UNIT of MEASURE	INGREDIENT/SPEC	NOTE
2	WHOLE	Front Leg Lamb Shanks Frenched and Seared	
2	TBS	Kapsa Spice Mix	
2	WHOLE	Spanish Onions Med Diced	
2	QTS	Beef Stock (Low Sodium)	
1	WHOLE	Bay Leaf	
1	WHOLE	Jalapeno	Cut in Half Longwise
1	CAN	Cento Tomato Paste	
1/8	CUP	Golden Raisons	
2	WHOLE	Black Lime	Pierced
2	TBS	White Distilled Vinegar	
TT	TT	Salt, Filtered, Water	

- Cooking Instructions:
1. Gather and prepare all ingredients and or recipes listed
 2. In Cassoulet pan on Med Low heat sweet the onions until clear no color add tom paste and stir for 2 mins
 3. Keeping heat add stock and spices mix and lightly season
 4. Lamb shanks raisons, vinegar, bay leafs, and water to cover shanks by 2 cm if necessary
 5. Pre heat oven 300, bring to a simmer cover and place in oven for 3 hours
 6. Check Lamb to be tender and heat 10 mins with out cover.
 7. Cool and let stand over night

Flavor: Curry like
Appearance: Dark red
Texture: Tender liquid like Demi Glace
Temperature: Hot

Recipe: Lamb Kapsa
Sub: Lamb Kapsa Spice Mix
Shelf Life: 30 Days air tight

AMOUNT	UNIT of MEASURE	INGREDIENT/SPEC	NOTE
1	TEA	Cumin Seed	
2	WHOLE	Black Cardamom Pods	
2	TEA	Black Pepper (only Black)	
1	TEA	Ground Cinnamon	
1	TEA	Turmeric Powder	
1	TEA	Coriander Seed	
1	TEA	All Spice whole	
1/4	TEA	Ginger Powder	
1	TEA	Fennel Seed	
1	TEA	Salt	
TT	TT	Red Pepper Flakes	

- Cooking Instructions:
1. Gather and prepare all ingredients and or recipes listed
 2. In a Spice Grinder add all the whole seeds spices plus salt blend and pass through a mesh strainer
 3. In a mixing bowl add the freshly ground spices to the pre ground and mix
 4. Store in a air tight container and label and store

Flavor: Pineapple, onion, and a sweet spice
Appearance: a fine dice of pineapple and the other ingredients
Texture: crisp
Temperature: Serve Cold

Recipe: Lamb Kapsa

Sub: Salsa Mix

Shelf Life: 1 day

YIELD: 2 cups

AMOUNT	UNIT of MEASURE	INGREDIENT/SPEC	NOTE
2	Whole	Skin Tomatoes Small Dice	Seeds and Pulp Removed
1	Whole	Jalapeno Small Dice	Seeds removed
1/2	Whole	Vidalia Onions Small Dice	rinse with cold water once diced
1	TBS	Lemon Juice	
1	TBS	Extra Virgin Olive Oil	
TT	TT	Kosher Salt	

Cooking Instructions:

1. Gather and prepare all ingredients and or recipes listed
2. in a mixing bowl combine all ingredients mix well and check seasoning
3. Label, date and store

Flavor: Salsa Flavor

Appearance: Red, White, Green in a small uniform dice

Texture: Light Crunch

Temperature: Serve Cold

Recipe: Lamb Kapsa

Sub: Bomba Rice Paella

Shelf Life: 20 mins

AMOUNT	UNIT of MEASURE	INGREDIENT/SPEC	NOTE
2/3	cups	Bomba Rice	not washed
2 1/2	Cups	Kapsa Braising liquid	

Cooking Instructions:

1. Gather and prepare all ingredients and or recipes listed
2. In a paella pan heat on low add rice and braising liquid to a simmer
3. Place in 300 degree oven for 2 mins until rice is tender if necessary add more stock and cook longer
4. Place Lamb on top of the paella garnish with salsa and cilantro leavers and maldon salt

Flavor: Curry like with black lemon tender rice

Appearance: Salsa with dark red

Texture: Tender rice with no soccarrat

Temperature: Serve Hot