

COWBOY CHEF'S TABLE

CHEF JOSHUA VALENTINE, RESIDENTIAL CHEF AT CARLTON LANDING

FALAFEL - YIELDS 60

5 C DRIED CHICKPEAS

1 T CUMIN

25 C COLD WATER

1/2 C PARSLEY/CHOPPED

8 T CHICKPEA FLOUR

1/2 C CILANTRO/CHOPPED

2 T SALT

METHOD

STEP 1 - Soak chickpeas in cold water overnight at room temperature.

STEP 2 - Drain and place all ingredients in food processor and pulse until coarsely chopped.

STEP 3 - Form mix into ping pong-sized balls and fry at 350° F for 5 minutes.

ADANA KEBABS - YIELDS 16

4 LBS GROUND LAMB

3 T URFA/ANCHO CHILE, GROUND

2 ONIONS, PEELED

3 T OLIVE OIL

2 RED BELL PEPPERS, SEEDED

4 T SALT

METHOD

STEP 1 - Finely mince onions and red bell peppers in a food processor.

STEP 2 - Add remaining ingredients to food processor and blitz for 3 minutes.

STEP 3 - Portion into 4 ounces and chill for 1 hour.

STEP 4 - Shape each portion into a sausage-link shape, press flat and thread on skewer.

STEP 5 - Grill for 4 minutes on each side.