

The Golf Club at Briars Creek



City / State: Johns Island, SC

Classification: Private

Designer: Rees Jones

Course built: 2002

Website: <http://www.briarscreek.com>

Restaurant Name: The Lodge

Chefs Name: Marc R. Powers

Chefs Career Highlight:

- ~ USAF Food Services, England, Missouri, Cuba
1988 - 1992
- ~ AOS Culinary Graduate; CIA, NY 1995
- ~ Ritz-Carlton, Amelia Island Florida 1995 - 98
- ~ Park Hyatt, Buenos Aires, Argentina 1998 - 2000
- ~ The Golf Club at Briars Creek, Johns Island, SC
2002 - present

Recipe:

Mesquite Smoked Leg of Lamb stuffed with a Trio of Apples and Black Currants

Accompanied by Roasted Pumpkin Risotto, Port Wine Syrup and Vidalia Onion-Mint Marmalade (all recipes included)

Lamb Leg

Ingredients:	1	each	Leg of Lamb*
	257	g	Apple-Currant Stuffing
			Kosher Salt
			Fresh ground black Pepper

*1 Leg equals approx. 14 each 8 oz. portions

Directions: Wash leg (the lambs, not yours), pat dry and brine 2 days in netting, whole; or 1 day opened up.
Remove leg from brine, bring brine to a boil for min. 10 minutes, skimming top, refrigerate for basting.
Pound leg with meat mallet; spoon stuffing evenly on leg, roll and tie. Marinate with olive oil, salt pepper and parsley.

Smoke with mesquite carbon and mesquite wood at 150 - 200°F for 3-4 hours.

Baste with infused olive oil, then brine, then salt, pepper and parsley, every 20-30 minutes.

Rest, cut string and hold for service.

Can be glazed with reduced balsamic & parsley

Alternate method:

Brine, butterfly and tie legs without stuffing, bake off stuffing in small timbales separately. Slice portions of leg, plated with unmolded timbale on top

Apple-Black Currant Stuffing

Ingredients:	433	g	Apples Macintosh, Granny Smith, Fuji
	353	g	Black Currants
	12	each	Garlic, whole Cloves
	138	g	Shallots, whole
	3	each	Eggs
	336	g	Bread Crumbs
	81	g	Apple Cider Vinegar
	34	g	Sugar
	10	g	Kosher Salt
	3	g	Fresh ground black Pepper

Directions: Oil, roast shallots and garlic, when done, cool and puree.
Combine sugar and apple cider vinegar, stir until dissolved.
Add diced apples and currants to vinegar mix, coat well.
Add bread crumbs, salt and pepper.
Beat eggs, add mixture.
CHECK SEASONING BY COOKING OFF AND TASTING SMALL PORTION

Yield: Enough for approx. 2 Legs of Lamb

Smoke Brine

Ingredients:	2	gal.	Apple Cider Vinegar
	2	gal.	Water
	4	cups	Brown Mustard
	8	cans	Tomato Paste
	4	cups	Garlic Cloves, whole, crushed
	6	tbsp.	Celery Seeds, whole
	6	tbsp.	Whole Black Peppercorns
	8	cups	Kosher Salt
	6	tbsp.	Mustard Seeds, black, whole
	1	cup	Kenny G's Funq Spice

Directions: Combine all ingredients, cover product completely.
Marinate approx. $\frac{1}{2}$ day per lb. of product.

Kenny G's Funq Spice

Ingredients:	2	parts	Cardamom pods
	1	part	Whole Black Pepper
	1	part	Szechwan Peppercorns
	1	part	Red Pepper Flakes
	2	parts	Star Anise
	2	parts	Fennel Seeds
	3	parts	Coriander Seeds
	1	part	Whole Clove
	1	part	Dry Thyme
	2	parts	Black Mustard Seeds
	3	parts	Cumin Seeds
	3	parts	Celery Seeds
	3	parts	Fenugreek, whole

Directions: Toast each spice off individually, cool, grind and sift together.
Store in a cool area in an AIRTIGHT container.
Can be kept for 1 month.
Parts to be equal by weight, not volume.

Yield: lots

Riso, blanched

Ingredients:	1	kg	Riso
	750	ml	Champagne (1 bottle)
	200	g	Shallots, brunoise
	5	g	Kosher Salt

Directions: Sweat shallots in olive oil until translucent.
Add riso, salt and stir well.
Add champagne; bring to a boil and lower heat.
Stir every 2 minutes until liquid is absorbed.
Transfer to 2" half hotel pan, cool.
Hold blanched riso until needed.

Yield: 1 - 2" half hotel pan

Pumpkin Puree

Ingredients: 426 g Pumpkin meat, diced
700 ml Chicken Stock
100 g Mirepoix
4 g Kosher Salt
1 g Fresh ground black Pepper
1 each Bay Leaf

Directions: Sweat pumpkin meat and mirepoix until onions are translucent, season with salt and pepper.
Add stock and bring to a simmer, add bay leaf and continue to cook on low heat until pumpkin is soft.
Puree and pass through chinoise.

Yield: 1.1 kg

Roasted Pumpkin Risotto

Ingredients: 600 g Riso, blanched
1100 g Pumpkin Puree
Mascarpone
Kosher Salt

Directions: Heat puree; add riso to a separate pot on medium heat.
Add enough liquid to cover riso, stir every 2-5 minutes.
When liquid is absorbed, repeat until all the liquid is gone.
Check seasoning and hold until needed.
Finish risotto to order with mascarpone.

Yield: 1.1 kg

Roasted Pumpkins

Ingredients: 4 each Baby Pumpkins
Oil, Salt

Method: Oil and salt small pumpkins, place on sheet pan spaced apart. Bake on 350°F for 15 minutes, remove and place in hotel pan.

Cover with plastic and hold in warm area for 30 minutes.
Can be seeded and peeled at this point (if desired)

Yield: 4 each

Vidalia Onion-Mint Marmalade

Ingredients:	150	g	Vidalia Onion, brunoise
	477	g	Rice Wine Vinegar
	68	g	Granulated Sugar
	52	g	Crème du Menthe

Method: Combine vinegar and sugar in a pot on high heat.
Bring to a boil; add brunoise onion and Crème du Menthe.
Reduce to syrupy consistency, cool
Serve on the side of lamb dishes for "Traditional" garnish.

Yield: 1.5 cups

Rosemary Port Wine Syrup

Ingredients:	750	ml	Port Wine, cooking
	50	g	Rosemary, whole, stemmed

Directions: Bring Port Wine to boil, reduce heat and simmer
(be careful of flame)
Slowly reduce port and change pots until desired
consistency is achieved.
Remove from heat and pour over rosemary, steep 30
minutes.
Strain through chinoise and hold.

Yield: 1.5 cups

