

## Chef from the Hood Recipes



**Chef:**

Chef Barbara Hom & Chef de Cuisine Tim Horrock

**Restaurant:**

Jellyfish at the Sheraton Hotel Petaluma

**Recipe:**

BBQ'd Lamb Skewers with Thai Dipping Sauce!

**Ingredients:**

1/2 pound trimmed boneless leg of lamb, cut into flat strips 3/4" X 4" X 1/8" & marinated overnight in 2 tablespoons peanut oil, 1 teaspoon chopped garlic, dash of Asian fish sauce & a pinch salt & pepper  
12 - 16 wooden skewers, soaked in water  
iceberg lettuce, cut into strips sized like lamb strips  
fresh spearmint leaves, a few for each skewer  
Spiral marinated lamb with lettuce, (with lettuce around the outside like a candy cane) & thread on skewer, tucking a few mint leaves into each. (Lettuce keeps lamb moist during grilling.)  
Make the dipping sauce. Grill skewers, a few minutes per side.

**Thai dipping sauce:** 1/4 cup simple syrup (equal amounts of sugar & water, boiled till sugar dissolves); mixed with 1/3 cup lime juice; 2 tablespoons chopped cilantro; 2 small bird's eye or serrano chile, cut into thin rings; 2 teaspoons fish sauce; red chili flakes to taste; 1 teaspoon tamarind paste (optional)

Five of these skewers are served at Jellyfish as a 'small plate'. Executive Chef Barbara Hom is well known for her creative Asian-fusion style of cooking. She says, "Many of my recipes are inspired by the family favorites I grew up eating!" Chef Hom and Chef de Cuisine Tim Horrock use local foods prepared with Asian condiments and cooking methods. A meal at Jellyfish sparkles with color and bright flavors; as lovely and intriguing as a school of jellyfish in a sunlit sea.