

RECIPES

Slow Roasted Lamb Shoulder with Homemade Harissa


★★★★★ 5.0 (2,096) | 2 REVIEWS

This rendition of Peter Hoffman's harissa-coated lamb shoulder is falling-apart tender after five hours of roasting.

By [Peter Hoffman](#) | Updated on February 6, 2023

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Active Time:

30 mins

Total Time:

8 hrs

Yield:

6 servings

Peter Hoffman believes in eating with your hands so much, his menu at the now-shuttered Back Forty West in Manhattan had a section called "Hands." When he makes his sensational harissa-coated lamb – meant to be torn apart and eaten in flatbread or lettuce wraps – he roasts it slowly for 10 hours. In this quicker version, the lamb cooks at higher heat for half the time: five hours. It's still falling-apart tender.

Ingredients

- 1/4 teaspoon caraway seeds
- 1/4 teaspoon coriander seeds
- 1/4 teaspoon cumin seeds
- 2 ounces ancho chiles (about 4), stemmed and seeded
- 1 tablespoon smoked sweet paprika
- 1 tablespoon lemon juice
- 3 large garlic cloves, 1 clove mashed to a paste
- 1/4 cup extra-virgin olive oil, divided
- 1 tablespoon kosher salt, plus more for seasoning the yogurt sauce to taste
- 1 (3-pound) lamb shoulder roast on the bone
- 1 cup plain Greek yogurt

- Lettuce leaves, for serving
- Warm naan, for serving

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Directions

Step 1

In a spice grinder, finely grind the caraway, coriander, and cumin seeds. In a microwave-safe bowl, cover the ancho chiles with water and microwave at high power for 2 minutes. Let cool slightly, then transfer the softened chiles and 2 tablespoons of the soaking liquid to a blender. Add the ground spices, paprika, lemon juice, 2 whole garlic cloves, 2 tablespoons of the olive oil, and 1 tablespoon of salt. Puree the harissa until smooth.

Step 2

Set the lamb in a medium roasting pan and rub 1/2 cup of the harissa all over the meat; let stand at room temperature for 2 hours or refrigerate overnight.

Step 3

Preheat the oven to 325°F. Add 1/2 cup of water to the roasting pan and cover the pan loosely with foil. Roast the lamb for 2 1/2 hours, adding water to the pan a few times to prevent scorching. Remove the foil and roast for about 2 1/2 hours longer, until the lamb is very brown and tender; occasionally spoon the pan juices on top. Let stand for 20 minutes.

Meanwhile, in a small bowl, combine the yogurt with the cilantro, mashed garlic clove, and the remaining 2 tablespoons of olive oil. Season with salt and pepper.

Step 5

Using forks or tongs, pull the lamb off the bone in large chunks. Using your fingers, pull the meat into smaller shreds and serve with the yogurt sauce, lettuce leaves, naan, and the remaining harissa.

Make ahead

The harissa can be refrigerated for up to 1 week. The whole roasted lamb shoulder can be refrigerated overnight; rewarm before serving.

Suggested pairing

Smooth, red-berried Shiraz.

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Reviews (2)



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others.

 **Food & Wine Member**

★★★★★ 01/22/2022

Absolutely legit.

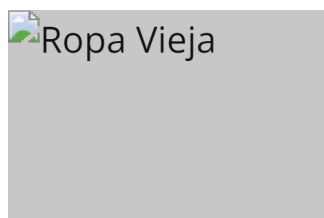
Like any Mediterranean dish quality of produce determines the outcome - get same day harvested grass fed lamb shoulder , authentic ancho chilli, highest quality olive oil & Greek yoghurt etc
Be generous with olive oil & garlic

 **Castor de Luxe**

☆☆☆☆☆ 08/25/2018

I've never commented on a Food & Wine recipe, but this one is so special that I feel compelled to do so. The harissa is fabulous! I usually double the quantity because it's so good. I also find that the cooking time of the lamb is a bit longer than the recipe calls for. Just make sure to leave extra time so that it can truly fall off the bone.

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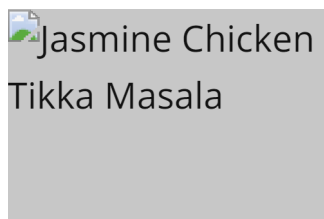
Ropa Vieja

DINNER

Ropa Vieja

🕒 4 hrs 45 mins

By Cory Morris

Jasmine Chicken
Tikka Masala

RECIPES

Jasmine-Infused Chicken Tikka Masala

★★★★★

🕒 16 hrs 25 mins

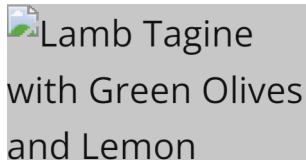
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★★★★☆

🕒 22 hrs 50 mins

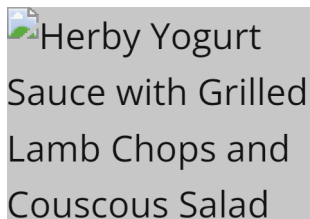
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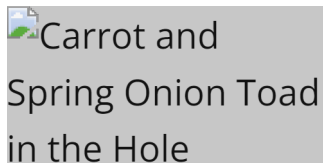
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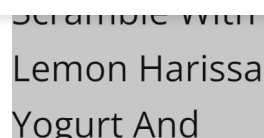
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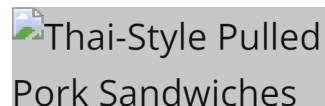
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Scramble with
Lemon Harissa
Yogurt And

Spicy Moroccan Scramble with Lemon Harissa Yogurt and
Moroccan M'smen

🕒 1 hrs 50 mins

By Gail Simmons



Thai-Style Pulled
Pork Sandwiches

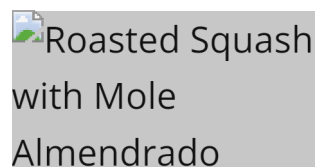
PORK SHOULDER

Thai Curry Paste Pulled Pork Sandwiches

★★★★☆

🕒 5 hrs

By Jamie Bissonnette



Roasted Squash
with Mole
Almendrado

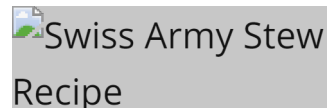
LOCAL FLAVOR INTERNATIONAL

Roasted Squash with Mole Almendrado

★★★★★

🕒 1 hrs 20 mins

By Paola Briseño González

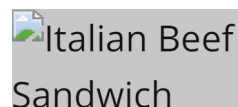


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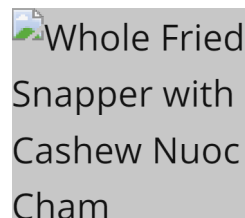


Italian Beef
Sandwich

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By Food & Wine Editors



Whole Fried
Snapper with
Cashew Nuoc
Cham

RECIPES

Whole Fried Snapper with Cashew Nuoc Cham

🕒 1 hrs 30 mins

By Diep Tran

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and Butterfat
Squash Tagine
Recipe

Lamb and Butterfat Squash Tagine with Apricots

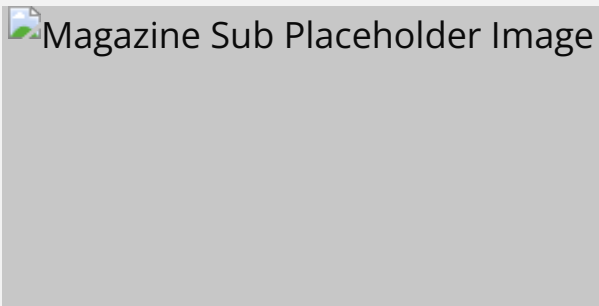
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🕒 4 hrs 35 mins

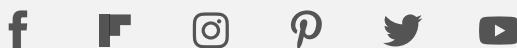
By Mary-Frances Heck and Paige Grandjean

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