



**COOKING MANUAL**  
**Lamb**

**ROTISSERIE**  
GAS-FIRED VERTICAL SPIT



**WHATCOM**  
WS-GVR



**WoodStone**

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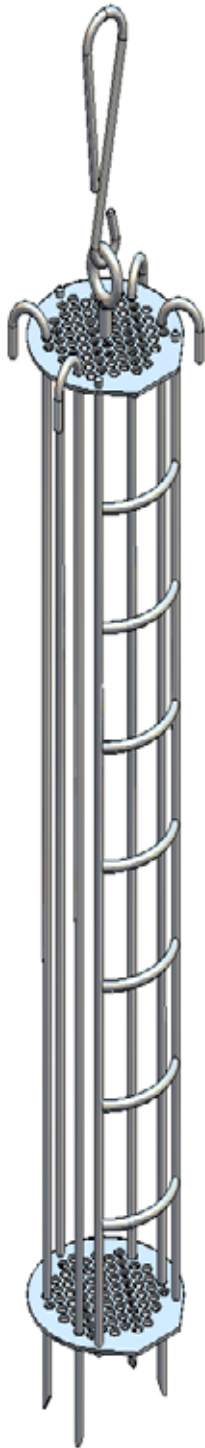
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## RACK OF LAMB

TOOL: Small Adjustable Basket





### SMALL ADJUSTABLE BASKET

Light weight, with high product visibility. Easy to use and clean. Great for those who do NOT wish to skewer their food. Perfect for: rack of lamb, tenderloins, small roasts, and quail. This basket will hold multiple products 3" in diameter and up to 20" long.

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Trim the lamb, leaving most of the fat cap intact.  
French the bones on the rack.



Drizzle olive oil over the surface of the rack of lamb.  
Spread the oil over the front, back, and sides until the  
lamb is evenly coated.



Rub the seasoning blend over the rack of lamb until  
all surfaces are well coated.





To hang a rack of lamb in the rotisserie:

Place the lamb in the center of the small adjustable basket to ensure even cooking. Insert the skewers (4) through the holes in the top of the basket, and out through the holes in the bottom of the basket. The skewers should be snug enough to the lamb that the lamb is held steady, but not too tight as to create an indentation in the meat.



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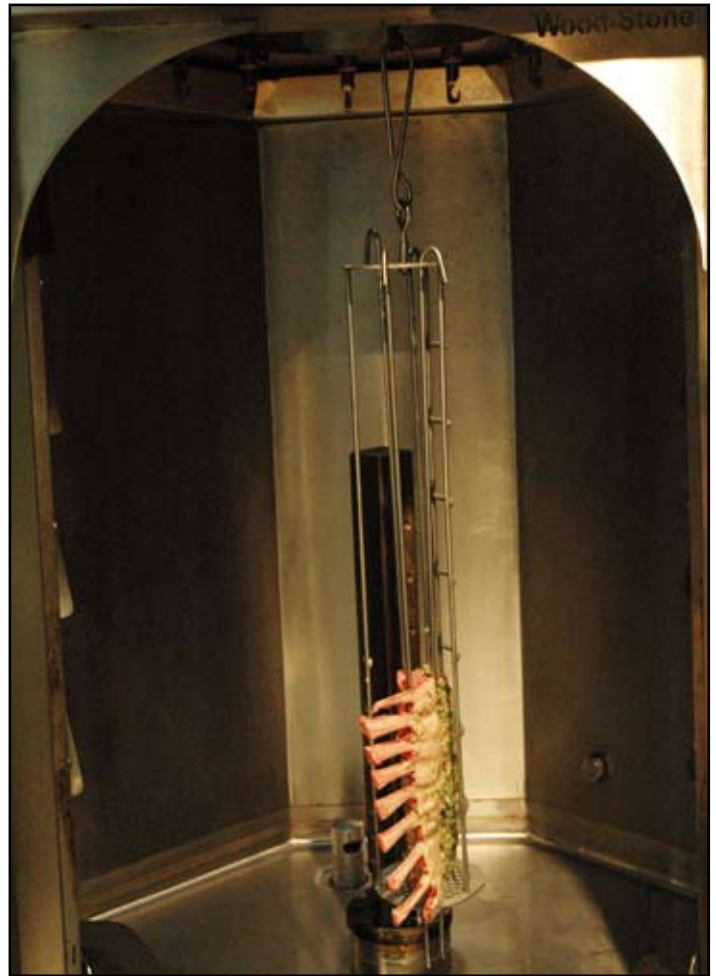
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Load the small adjustable basket with the secured lamb into the rotisserie, using the S-Hook to hang the basket from the rotisserie ceiling hooks.

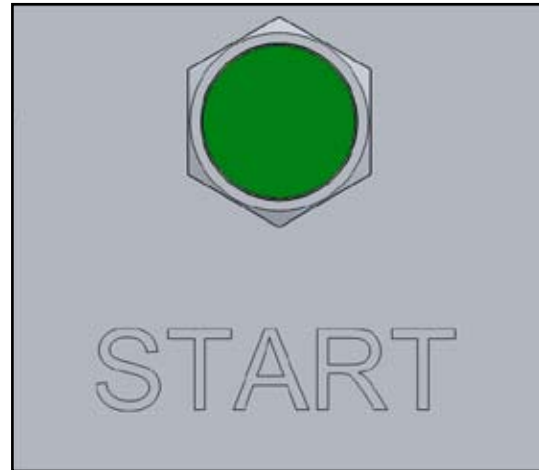


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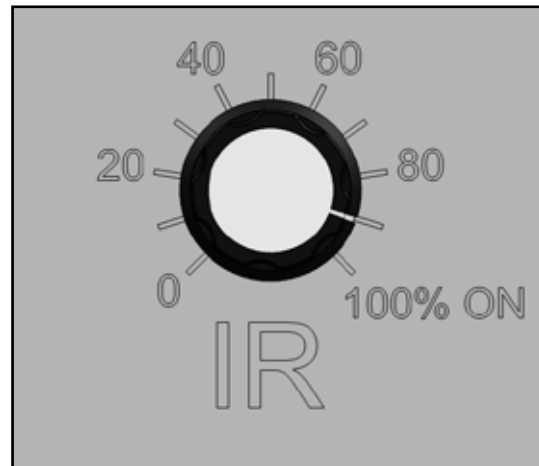
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Once the small adjustable basket is hung in the rotisserie, press the **START** button.



Set the **IR CONTROL KNOB** to 90. This means that the IR burners will fire for 9 minutes in each 10 minute cycle.

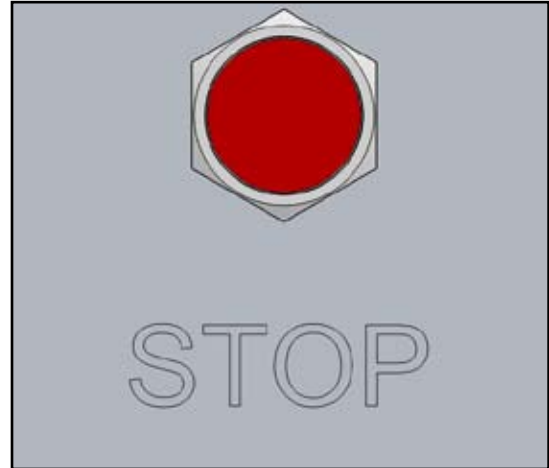


The lamb will cook to medium-rare in about 45 to 50 minutes.





When the lamb is cooked to your desired temperature, press the **STOP** button.



Open the rotisserie door and carefully remove the loaded small adjustable basket from the rotisserie.



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Allow the lamb to rest for 10 minutes, then serve.





### Rosemary Crusted Rack of Lamb

Serves 4

*Small, whole roasts like rack of lamb benefit greatly from cooperative efforts of top and bottom heat working together to seal in moisture. With its open flame, the rotisserie gives you the benefit of both.*

#### Ingredients

1 ea.	8-bone	rack of lamb, bones frenched
¼ cup		garlic, minced
¼ cup		fresh rosemary, minced
2 Tbsp.		<a href="#">Searing Seasonings</a>
2 Tbsp.		extra virgin olive oil

#### Method

##### Rotisserie: IR Knob set at 9

- Trim and french the rack of lamb, leaving most of the fat cap intact. Set aside.
- Combine the rosemary, garlic, and Searing Seasonings in a small bowl.
- Cover the lamb with olive oil, then rub with the rosemary mixture, making sure the entire rack of lamb is covered evenly.
- Wrap the meat and refrigerate for 24 hours.
- Remove the meat from the refrigerator 2 hours prior to cooking. Place the rack of lamb in the center base of a small adjustable basket. Secure four skewers around the rack of lamb so the lamb is held firmly in place. The skewers should not be so tight as to create indentations in the meat.
- Load the small adjustable basket in the rotisserie, hanging the basket from the s-hook at its top.
- Roast until the internal temperature of the meat reaches 130 degrees. Remove from the rotisserie and allow the lamb to rest for 10 minutes before slicing.