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Feed the Valley Cook's Challenge Year 6



Presenting: Chef Katey Alden's Winning Recipe

Lamb Shoulder Tartar with Potato Pancakes and Tomato Scotch Bonnet Relish

Tartar

- 1/2 cup lamb shoulder (diced into small pieces)
- 1 tsp onion
- 1 tbs relish

Mix together.

Relish

- 1 tbs diced tomato
- 1/2 tsp diced scotch bonnet
- 1/2 tsp lime juice
- 1 tbs oil
- 1/2 tsp chopped cilantro

Mix together.

Pancakes

- 1/2 cup pancake mix
- 1/2 cup canned potatoes chopped
- 1/4 cup sweet potato noodle chopped
- 1/4 cup water

Mix together and make into pancakes in pan with oil.

Assemble

Place tartar on cooked pancakes and top with relish.