



COOK BOOK

**CLASSIC RECIPES TO
MAKE IN YOUR
WOOD-FIRED OVEN**

- 7645 E Evans Rd. #125
- Scottsdale, AZ 85260
- www.authenticpizzaovens.com
- 602-482-1000



DOUGH



MULTIGRAIN PIZZA DOUGH

Ingredients

- 1 3/4 cups multi-grain flour
- 1 1/2 cups all-purpose flour
- 1/4 cup mixed seeds (flax, sunflower and sesame)
- 2 teaspoons quick-rising dry yeast
- 1 teaspoon salt
- 1 1/4 cups hot water
- 1 tablespoon extra virgin olive oil

In bowl, combine flours, seeds, yeast and salt. With a wooden spoon, gradually stir in water and oil until a ragged dough forms. Turn out onto a lightly-floured surface and knead for about eight minutes or until smooth and elastic. Place in greased bowl, and turn to grease all over. Cover with plastic wrap, and let rise in warm draft-free place until doubled in bulk, about one hour. Punch down, roll out dough, and top with favorite ingredients. (Make-ahead: Refrigerate un-risen dough and let rise there for 24 hours. Or freeze in plastic bag for up to 1 month, let thaw and rise in refrigerator overnight). This dough takes mere minutes to cook!



NEW YORK STYLE PIZZA DOUGH

Ingredients (for one 12 inch crust)

- 2/3 cup hot water
- 1 teaspoon sugar
- 1/8 ounce package fast rise yeast or 1/8 ounce package active dry yeast
- 1 3/4 cups all-purpose flour (or bread flour)
- 1/2 teaspoon salt
- 1 tablespoon cornmeal (optional)

Combine water and sugar in small bowl; stir until dissolved. Sprinkle yeast in and stir. Let stand 5-10 minutes or until foamy. Combine flour and salt in medium bowl. Stir in yeast mixture. Mix until mixture forms soft dough. Remove dough to lightly floured surface. Knead 5 minutes or until dough is smooth and elastic, adding additional flour, 1 tablespoon at a time, as needed. Place dough in medium bowl coated with nonstick cooking spray. Turn dough in bowl so top is coated with cooking spray; cover with towel or plastic wrap. Let rise in warm place 30 minutes or until doubled in bulk. Punch dough down; place on lightly floured surface and knead about 2 minutes or until smooth. Pat dough into flat discs. Let rest 2 to 3 minutes. Slowly pat and stretch dough until it is 12-14 inches in diameter.



TRADITIONAL PIZZA DOUGH

Ingredients (makes 8 dough balls)

- 2 cups all purpose flour
- 2 cups type OO flour
- 4 teaspoons kosher salt
- 2 teaspoons dry active yeast
- 17 ounces water
- 1 teaspoon olive oil
- Cornmeal (for dusting)

Whisk first four ingredients in large bowl. Add water (one teaspoon at a time) and olive oil and mix. Rest dough on counter, covered with damp towel for 12-18 hours or until it doubles in bulk. You can keep your dough in the fridge for up to 5 days. Remove dough from fridge 2 hours before use. On well-floured surface, gently form dough into 8 balls and press out to desired thickness by rolling pin or by hand. Sprinkle cornmeal onto cutting board and place dough on top. Top with desired toppings. Slide pizza from cutting board into pre-heated oven and bake as directed.





PIZZA



PIZZA MARGHERITA

Ingredients (makes two 10-12in pizzas)

- 2 x 7 oz. dough balls
- 4 oz. pizza sauce
- 4 oz. fresh mozzarella, torn into quarter sized pieces
- 1/2 oz. fresh basil leaves, torn into pieces
- 2 tablespoons extra virgin olive oil

Heat oven to 550-580° F. To assemble pizza, place 2-oz. of the sauce in the center of each pizza and use a circular motion to spread it to about 3/4 in. from the edge. Distribute cheese evenly and scatter with basil. Drizzle each pie with about 1 tablespoon of olive oil.

Transfer the pizza onto a large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza using the utility peel, 180 degrees and move it closer to the flame. Once the side closest to the flame colors, and the top and bottom of the pizza is balanced (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

JALAPENO POPPER PIZZA

Ingredients (makes two 10-12in pizzas)

- 1 ball of pizza dough
- 4 oz cream cheese, softened
- 2 tablespoons salsa verde (tomatillo salsa)
- 1/4 cup sharp cheddar, shredded
- 1 1/2 cup Colby Jack cheese, shredded
- 1/4 cup thinly sliced fresh jalapeno peppers
- 1/4 cup cooked bacon, chopped (optional, but highly recommended)

Heat oven to 550-580° F.

Combine the cream cheese, salsa, and shredded cheddar in a small microwave safe bowl. Microwave on high for 1 minute, stir until smooth. Spread the mixture carefully out onto your 10" pressed out dough. Top with sliced jalapenos and bacon (if using). Sprinkle the shredded Colby Jack cheese evenly onto the pizza. Bake in your wood fired oven for 1 and a half to 2 minutes

CARBONARA PIZZA WITH CURED PANCETTA AND AN EGG ON TOP

Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 1 tablespoon extra virgin olive oil
- 8 oz. pancetta, preferably home-cured, diced
- 2 oz. Parmigiano-Reggiano, grated
- 2 oz. mozzarella, grated
- 1/4 cup crème fraiche
- 2 farm fresh eggs
- Freshly cracked black pepper
- Aleppo pepper or hot pepper flakes (optional)

Heat oven to 550 degrees. Drizzle oil in a skillet and add the pancetta. Roast in the center of the oven for about 2-3 minutes to barely cook. Drain on paper towels. To assemble pizzas, scatter Parmigiano evenly over each, followed by the pancetta, then mozzarella. Dollop with crème fraiche. Crack an egg onto each pizza and top with black pepper. Transfer the pizza onto the large peel and land it just inside the doorway. As the pizza begins to color on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer pizza to a cooling screen for about 1 min to prevent steaming and then move to cutting board to slice. Garnish with red pepper (optional)



PIZZA MARINARA

Ingredients (makes two 10-12in pizzas)

- 2 x. dough balls
- 4 oz. Pizza Sauce
- 2 cloves garlic, very thinly sliced
- 2 teaspoons dried oregano
- 2 tablespoons extra virgin olive oil
- Kosher salt

Heat oven to 550-580 degrees. To assemble pizzas, place 2 oz. of the sauce in the center of each pizza and use a circular motion to spread it to about 3/4 in. from the edge. Distribute sliced garlic and scatter with oregano. Drizzle each with about 1 tablespoon of olive oil. Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

PESTO POTATO PIZZA



Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 3 oz pesto
- 2 tablespoons extra virgin olive oil
- 3 oz. of Yukon gold potato sliced thin (1/16-1/8 inch thick)
- 5 oz. fresh whole milk mozzarella sliced
- 2 tablespoons Parmigiano-Reggiano cheese, grated

Heat oven to 550-580 degrees. Steam or boil the potato slices until slightly cooked but not breaking apart, 1-2 .minutes. Lay them out in a single layer to cool. Thin the pesto with the olive oil so you can spread it on the dough easily. To assemble pizzas, spread pesto to 3/4 in. of the edge of each crust and then arrange potato and cheeses on top.

Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

WHITE CLAM AND GARLIC PIZZA



Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 1 1/2 lb. Manila clams in the shell
- 1 shallot, minced
- 4 oz. dry white wine
- 2 oz. Pecorino, grated
- 4 garlic cloves, peeled and thinly sliced
- 1 Fresno chile, thinly sliced (use sparingly)
- 4 oz. mozzarella, grated
- 2 tablespoons fresh thyme leaves

Heat oven to 550-580 degrees. Place the clams, shallot and wine in a cataplana or a wide skillet with a tight fitting lid. Roast in the center of the oven for about 4 minutes to barely steam the clams until they begin to open. Shuck the clam meat and reserve. To assemble pizzas, scatter Pecorino evenly over each. Then scatter clams, garlic and chile, followed by the mozzarella.

Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once that side begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming, then move it to a cutting board to slice. Garnish with thyme leaves.

MACARONI AND CHEESE PIZZA

Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 2 oz. mozzarella, grated
- 1/4 cup crème fraiche
- 2 cups cooked elbow macaroni
- 8 oz. cheddar cheese, grated

Heat oven to 550-580 degrees. To assemble pizzas, scatter mozzarella to about 3/4 in. from the edge. Dollop crème fraiche evenly over cheese and then cover with macaroni. Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Add cheddar and return to center of the oven for 30 sec more to melt. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

SPRING ONION AND APPENZELLER PIZZA

Ingredients (makes two 10-12in pizzas)

- 2 x dough balls
- 4oz. Appenzeller, grated*
- 1/2 cup green tops of Spring onions, thinly sliced

Heat oven to 550-580 degrees. To assemble pizzas, scatter cheese and onions evenly over each. Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.



VEGGIES



ROASTED RED POTATOES WITH ROSEMARY

Ingredients (serves 6-8)

- 1 1/2 lbs. red potatoes, unpeeled, cut into 1-in. dice
- 3 tablespoons olive oil
- 2 shallots, peeled and minced
- 1 tablespoon rosemary, chopped
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoons black pepper, freshly ground

Heat oven to 525-575 degrees. Soak the potatoes in water for 1 hour or overnight. This step helps the potatoes to brown more readily while they are roasting so that they don't stick together as much.

Drain the potatoes and dry them well. Toss with remaining ingredients except shallots. Preheat a heavy shallow skillet (preferably cast-iron) in front of the flame for 2 minutes. Add the potatoes and toss. Place the pan in the center of the oven, and roast for 12-15 min, stirring occasionally, until the potatoes are tender and well-browned. Let the potatoes begin to brown before stirring as this will help keep them from falling apart. Add the shallots during the last 4 or 5 minutes of cooking.

OVEN ROASTED ASPARAGUS

Ingredients

- 1 bunch of medium to fat asparagus spears, ends snapped off at the natural break
- 1 tablespoon of olive oil
- Kosher salt
- Freshly ground black pepper

Heat oven to 570-600 degrees. Toss the asparagus with olive oil, salt, and pepper. Arrange asparagus on a thin aluminum pan and roast in the center of the oven for about 45 seconds -2 minutes, rotating the pan 180 degrees about halfway through. The asparagus should be just tender, yet still crisp.



SAUTEED CARROTS

Ingredients

- 2 bunches thin carrots, multi-colored if possible, peeled with 1/2 inch of tops removed
- Extra virgin olive oil
- Kosher salt
- Freshly ground black pepper

Heat oven to 530-560 degrees. Toss carrots in a bowl with a little olive oil and salt and pepper to taste.

Arrange carrots in a saute pan and place in the center of the oven. Sauté, tossing the carrots once or twice, for 3-4 minutes. Carrots should have good color without being shriveled. They will continue to cook as they cool, so remove from the oven just before they become tender.

ROASTED PEPPERS

Ingredients

- 2 red bell peppers (or yellow, orange or green)
- Extra virgin olive oil

Heat oven to 560-590 degrees. Put the peppers on a small pan (a pizza pan or cazuela works well). Rub them lightly with olive oil. Roast the peppers in front of the flame for 4 minutes or until the side of the peppers closest to the flame begins to blacken and blister. Rotate the peppers to blacken them on all sides, another 8-10 minutes. Remove from the oven and cover them with a bowl or place in a plastic bag to steam. When cool enough to handle, pull the tops off the peppers, tipping any juices into the bowl. Peel the blackened skin off the peppers, remove the seeds and return the peppers to the bowl. Cut peppers into quarters, strips, or dice depending on how they will be used. Save them in their own juices until ready to use. Roasted peppers can be stored in a glass jar in the refrigerator for up to 1 week. Alternately, add olive oil and a little vinegar to cover the peppers and store them for 2-3 weeks in the refrigerator.

OVEN ROASTED RATATOUILLE

Ingredients

- 1 eggplant, unpeeled and cut into 1 in. cubes
- 1/2 cup olive oil, as needed
- Kosher salt and freshly ground pepper
- 4 bell peppers, cut into 1 in. chunks
- 2 medium onions, peeled and sliced
- 6 medium zucchini, cut into 1 in chunks
- 4 large tomatoes, peeled and chopped
- 4 cloves garlic, minced
- 1/2 cup basil leaves, cut into thin ribbons

Heat oven to 570-600 degrees. Toss the eggplant with a couple of tablespoons of oil and season generously with salt and pepper. Repeat with peppers, onions and zucchini separately. Place each vegetable in a shallow baking dish or sheet pan. Roast the vegetables in front of the flame for about 5-6 minutes, stirring and rotating the pans 2 or 3 times. The vegetables should be well-browned and blistered in spots. Place the tomatoes and garlic in a shallow baking dish, drizzle with olive oil and season with salt and pepper. Place dish just inside the doorway and roast for about 8-10 min until the tomatoes are well broken down. Mix all vegetables in a dish and place in the center of the oven for about 10 minutes, rotating 2 or 3 times, to heat through and meld all of the flavors together. Garnish generously with basil.





MEAT & FISH



WOOD-FIRED SHELLFISH

Ingredients

- 2 kg mixed seafood (clams, mussels, prawns and scallops)
- 2 cloves garlic , peeled
- Sea salt
- Freshly ground black pepper
- 2 lemons
- Extra virgin olive oil
- A few sprigs of soft fresh herbs, such as parsley, mint and tarragon , leaves picked and chopped

Heat oven to about 360 degrees. When the smoke and flames have died down, you can start cooking. Clean and wash the shellfish, pulling the beards off the mussels and throwing away any open ones. Peel the garlic and mash with a good pinch of sea salt in a pestle and mortar until creamy, then finely grate in the lemon zest. Add a pinch of pepper and pour in enough oil to make a dressing. Tip the shellfish into a large roasting tray and drizzle with the dressing. Toss everything together, then spread the shellfish out into an even layer. Halve the lemons, add them to the tray, then slide the tray into the hot oven and roast for 10 minutes or until all the shells have opened and the prawns and scallops are golden and cooked through. Keep an eye on them and rotate the tray for even cooking. Pick and chop the herb leaves and serve the shellfish straight away, scattered with chopped herbs.

OVEN FRIED CHICKEN

Ingredients

- 1 breast (cut into 2 pieces), leg, thigh, wing of 1 chicken
- 1 yellow onion, sliced thin
- 6 cups buttermilk
- 2 tablespoons kosher salt
- 1/2 teaspoon cayenne pepper
- 4 cups flour, for dredging
- 5 eggs, beaten together
- 4-5 cups panko
- Canola oil, for frying

Place chicken in a large shallow bowl. Add onion, buttermilk, 4 tsp. of salt and the cayenne. Stir well, cover and refrigerate overnight. Preheat oven to 490-520 degrees. Put flour and remaining 2 tsp. salt into large shallow bowl and mix together. Add egg mixture into second bowl of the same size and use a third bowl for the panko. Working in batches, dredge the chicken pieces in the flour to coat completely and shake off any excess flour. Then dip in egg mixture, turning to coat completely. Let excess egg drip back into the bowl and dredge in the panko. Put each piece of battered chicken on a parchment-lined tray while you batter the rest. Let chicken rest for up to 1 hour before cooking. In large cast iron skillet, heat 1/2 inch of canola oil in the center of the oven for about 10 minutes to 345 degrees. Use thermometer to measure. Remove the pan and carefully put as many pieces of chicken as will fit easily, skin side down in the pan. Cook just inside the doorway. After 5 min, rotate the pan 180 degrees and cook 5 min more. Remove the pan to the mantle again and carefully turn the chicken skin side up. Slide pan back to the center for 10 more min, rotating 180 degrees during this time. Remove chicken to cooling rack lined with paper towels below. Slide skillet back into the center of the oven, reheating to the oil to 345 degrees. Add the next batch of chicken and follow the same steps until all the chicken is cooked. If the oven is dropping in temperature below 450 degrees, remove the pan from the oven, raise the flame height to 5 and bring to oven back to 490 degrees before putting pan back into the oven to reheat oil at the previous 2.6 flame height. Once the cooked chicken has drained of oil, you can keep it in warm in a 200 degree oven while the rest of the chicken is cooking.

SPRING LEG OF LAMB WITH FRESH MINT SAUCE

Ingredients

- 1 leg of lamb, about 6 lb., trimmed of most of the fat
- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 2 tablespoons kosher salt
- 1 tablespoon garlic, minced
- 1 tablespoon fresh rosemary, minced
- 1 tablespoon Aleppo pepper plus more for garnish
- 1 tablespoon ground cumin
- 1 cup Champagne vinegar
- 1/3 cup honey
- 1 tablespoon shallot, minced
- 1/2 cup fresh mint, finely chopped

With a thin knife, make slits in all of the meaty parts of the lamb about every 1/2 inch and about 1/2 inch deep. Whisk remaining ingredients together and pour over lamb, turning and massaging the marinade into the flesh. Wrap in plastic and refrigerate for several hours or overnight. Remove from refrigerator an hour before cooking to bring to room temperature. Preheat oven to 550-580 degrees, flame height: 1. Place the lamb in a roasting pan lined with heavy duty foil. Roast in the center of the oven until nicely browned. Cover with foil and continue to cook for 1.5 hours, rotating and basting every 20 min. While the lamb is cooking, make the mint sauce. In a small saucepan bring the vinegar, honey and shallot to a boil and simmer until reduced by half or more. It should be slightly syrupy. Pour into a bowl and let cool for a few min. Add mint and cover with plastic wrap to steep. When the internal temperature of the lamb reaches 125F, remove foil. Baste one more time at flame height 5 and roast for a few more minutes to brown and crisp. Transfer to a cutting board and tent with foil. Let rest for 15 minutes before slicing. Serve with mint sauce and garnish with additional Aleppo pepper.

SEARED RIB EYE STEAK WITH BRANDIED SHALLOT SAUCE

Ingredients

- 1 1/2 teaspoons
- Kosher salt
- 2x 10-oz. rib-eye steaks, about 1-in. thick
- Black pepper, freshly ground
- Olive oil
- 1 tablespoon unsalted butter
- 1 1/2 tablespoons shallots, minced
- 1/8 cup brandy
- 1 oz. blue cheese, such as Gorgonzola (optional)
- 1 tablespoon chopped chives, thyme or rosemary

Salt and pepper the steaks, wrap in plastic and refrigerate overnight, or for at least an hour. Bring steaks to room temperature before cooking. Preheat oven to 560-590 degrees and flame height: 5. Heat a flat iron skillet or sizzle pan, big enough to hold both steaks without crowding (or use 2 smaller pans), in front of the flame for 5 min. Uncover the steaks, pat them dry with a paper towel and drizzle both sides with olive oil. Bring skillet(s) to the mantle of the oven and add the steaks. Cook in front of the flame for 2-3 min. Turn and finish in front of the flame for 2 more minutes for medium rare. Bring the skillet(s) to the doorway of the oven. Add the butter and shallots to the skillet(s) and stir until the shallots are translucent, about 30 sec. Add the brandy and slide the skillet carefully but quickly to the center of the oven. It will take a moment to flame up. Stand away from the door and leave the pan in the oven until the flames subside (Be careful not to add too much liquor as it ignites quickly and flames come forward and into the doorway). Remove the skillet(s) to the mantle and add half the cheese to the top of each steak. Sprinkle with your choice of herbs.

HOT WINGS

Ingredients

- 1 cup Frank's Red Hot Sauce
- 1 cup olive oil
- 1/4 cup clarified butter
- 1/4 cup minced garlic
- 1 1/2 lbs. chicken wing drummettes
- 1/4 cup BBQ spice mixture
- Kosher salt to taste

In a large bowl, mix together the hot sauce, oil, butter and garlic until well incorporated. Add the drummettes and toss to coat. Sprinkle chicken with some of the BBQ spice blend and mix again. (If the blend doesn't include salt, sprinkle with salt as well.) Cover and marinate for several hours or overnight if possible. Preheat oven to 570-600 degrees and flame height: 4. Using tongs, arrange chicken evenly on an aluminum sheet pan, leaving remaining marinade in the bowl to use later for basting. Sprinkle with more spice mixture. Bake in the center of the oven and roast for about 5 min. Rotate pan 180° and roast for another 5 min. Pull pan to the mantle, stir with tongs and baste with little bit of the reserved marinade. Return to the oven and continue to roast until wings are well crisped, rotating as necessary. The internal temperature should reach 175° F. Arrange hot wings on a platter and hit one last time with spice rub and salt before serving.

SALMON WITH GREEN AJIKA

Ingredients

- 2 lb. side of salmon fillet, bones removed
- 6 jalapeno peppers, stems and seeds removed
- 4 cloves garlic
- 3/4 cup basil leaves, firmly packed
- 3/4 cup mint leaves, firmly packed
- 1/4 cup dill fronds, firmly packed
- 1 tablespoon kosher salt
- 1 teaspoon ground coriander

Preheat oven to 550-580 degrees. Line a sheet pan with foil and place the salmon on top. Mix peppers, herbs, coriander and salt in a food processor to make the ajika. Rub some evenly over salmon and reserve the rest. Drizzle salmon with olive oil. Flame Height: 3. Place the salmon in the center of the oven with the thick part of the salmon closest to the flame and roast for 4-5 minutes. Rotate 180 degrees and return to just in front of the flame and cook for another 2 or 3 minutes or until done to your liking. Salmon should lift easily from the skin. Serve with extra ajika on the side.

BRAISED LAMB STEW WITH AUTUMN VEGETABLES

Ingredients

- 4 lbs. lamb shoulder, cut in 2 1/2 inch pieces
- 1 tablespoon smoked paprika
- 1 tablespoon dried oregano
- 1 tablespoon kosher salt
- Olive oil
- 2 leeks, cut in 1/2 inch pieces
- 1 onion, peeled and chopped
- 4 cloves garlic, finely chopped
- 2 carrots, 2 parsnips, 2 turnips, peeled, cut in 2 inch pieces
- 1 cup white wine
- 1 cup beef stock
- 2 bay leaves
- 1 each cinnamon stick
- 2 orange zest strips, 2 inch long pieces

Preheat oven to 540-570 degrees. Trim meat of any excess fat or silver-skin. Mix paprika, oregano and salt and sprinkle over meat to coat all sides. Let the meat sit for at least 30 minutes or cover and refrigerate overnight. Flame Height: 5. Drizzle a little oil in a large roasting pan and heat in the center of the oven for 5 minutes. Add lamb to pan, in batches if necessary, so that the pieces do not touch. Roast in front of the flame, browning the meat on all sides for about 4-5 minutes, rotating pan and turning meat over as necessary. Remove meat from pan and set aside. Add leeks, onion and garlic and return to doorway of oven for 5 minutes to soften. Place meat and softened vegetables along with remaining ingredients into a cazuela or casserole dish, stirring to combine. Turn off flame. Place a sheet of foil directly over the stew and then cover tightly with foil. Return to doorway of the oven. This can cook for 8-12 hours in the turned off oven.

SPICY ROASTED WHOLE FISH

Ingredients

- 1 whole rockfish, Pacific snapper, striped bass or other lean white fish
- Canola oil
- 5 cloves garlic, minced
- 2 tablespoons ginger, peeled and minced
- 1/4 cup Sambal oelek (chili paste)
- 1/4 cup lime juice
- 3 tablespoons sugar
- 2 teaspoons kosher salt
- 3 scallions, minced
- 2 tablespoons cilantro, finely chopped

Preheat oven to 525-550 degrees. Rinse and dry the fish and score the sides with several 2 inch diagonal slashes. Drizzle the fish all over with oil and place in a shallow baking dish. Whisk the remaining ingredients together and pour mixture over the fish, rubbing it thoroughly into the skin and flesh. At this point, the fish can rest, covered in the refrigerator for 2 hours or overnight (for enhanced flavor). Flame Height: 3.4. Roast the fish in the center of the oven for 15 minutes. Rotate the dish 180 degrees and continue to cook for another 10-15 minutes or until the thickest part of the fish is just done.

CEDAR PLANK SALMON

Ingredients

- 1 untreated cedar shingle
- 1 tablespoon olive oil
- Kosher salt and freshly ground pepper
- 1 1/2 lb. center cut salmon fillet, skin off, bones out
- 1 lemon wedge

Preheat oven to 525-575 degrees. Rinse and then soak the shingle for about 15 minutes in water. Flame Height: 3. Rub the salmon with a little oil and sprinkle with salt and pepper. Drizzle some oil on the cedar shingle as well, to ensure that the salmon won't stick. Place the thickest part of the salmon on the thinnest part of the shingle. Place the shingle in the center of the oven with the thick part of the salmon closest to the flame and roast for 5 minutes. Rotate 180 degrees and return plank to just in front of the flame and cook for another 2 or 3 minutes. Serve on the plank with a lemon wedge. Note: Every now and again the plank may go up in flames! Not to worry... remember the best place to have a fire is in your oven. Have your lemon wedges handy and squeeze them over the flame to extinguish it.