



Devon Chase, Chef de Cuisine

*Oven & Shaker*

## Overnight Lamb Shoulder

**KITCHEN INSPIRATION?** When I think about childhood, and developing a love for food, my grandfather, Chevy (Chase, but not the actor) stands out. He always cooked, and he often had everyone over for really big meals. It was the only time we sat down to eat in large groups. He loved to have theme nights, like “Chevy Chongas,” the chimichangas that were the feature of his Mexican feast.

**HOW DO YOU ENTERTAIN?** We spend the holidays with friends and family. A few times I’ve had friends to a restaurant that I worked at, while we were closed down, for a big Thanksgiving feast. I love to cook for friends, especially around the holidays. My partner (Rachel Palmer) and I have just started cooking together a lot.

**HOLIDAY TRADITIONS?** At Christmas we tend to try and relax through the holidays ... so we do the opposite of stressful. Last year we rented a hotel room downtown and ate at the buffet (laughs). Then we just lounged in the hot tub.

Besides that, we like our plastic white Christmas tree. And we have friends over for Hot Toddies and holiday movies, like *Scrooged* and *Christmas Story*. We have a fake fireplace, so we plug that in.

This recipe has become a new tradition. It’s a pretty traditional Italian style of cooking lamb, with a slow braise. A restaurant that I worked at featured it every Sunday and I cooked it regularly and it became easy. It may seem complicated, but it’s an easy thing to put together. Also, it feeds a lot of people and it’s not an expensive cut of lamb. \$

1134 NW Everett Street, Portland, 503-241-1600 *The detailed recipes for this dish can be found at our website. [Justout.com/recipes](http://Justout.com/recipes)*