

Celebrate Summer With An All-American Menu

(NAPSA)—Summers in Colorado are cause for celebration. The snow has melted from fields, pastures and gardens that are now producing a variety of meats and produce that have benefited from the crisp nights and high altitude. This menu celebrates two unique gifts of a Colorado summer. Potatoes from this region are intensely flavorful and colorful. “Marinated” with the tartness of sherry vinegar and the sweetness of California figs, they resemble party confetti on the plate. Pasture-raised American lamb from Superior Farms™ is spectacular when grilled and served atop the sweet/tangy potatoes. Another cause for celebration: These American-grown ingredients minimize food transportation miles and support local farmers.

GRILLED AMERICAN LAMB CHOPS with MARINATED COLORADO POTATOES

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SERVES 6

12 Superior Farms™ American lamb loin chops

- ¼ cup olive oil
- 2 cloves garlic, mashed
- 2 sprigs rosemary, chopped
- Juice of one lemon
- Coarsely ground black pepper

FOR THE POTATOES

¾-lb each of the following varieties, cut to ½-inch dice, leaving skin on for color

- Colorado Russet potatoes
- Colorado Purple Majesty potatoes
- Colorado Yukon Gold potatoes
- Colorado Mountain Rose potatoes
- 1 cup olive oil
- 2 cloves garlic, quartered
- 1 sprig rosemary, about 6 inches long
- 1 teaspoon sage, chopped
- 1 tablespoon parsley, chopped
- 2 teaspoons shallots, minced
- ½ cup California dried Mission figs, sliced thin
- 1 teaspoon sherry vinegar



Grilled lamb chops and potatoes are even finer when cooked with figs.

Kosher salt and fresh ground pepper to taste

PREHEAT OVEN TO 250 DEGREES

PROCEDURE

NOTE: To maintain the brilliant colors of the potatoes after dicing, submerge in cold water until ready to cook.

Rub lamb with the first five ingredients, cover with plastic wrap and refrigerate for four hours to marinate.

In an 8 x 1-inch oblong baking dish, combine potatoes, oil, garlic and rosemary sprig and roast in oven for 2 hours or until all potatoes are tender when pierced with a fork.

When potatoes are done, remove and discard the rosemary sprig and the garlic. Drain excess olive oil and discard. Gently combine the remaining herbs, shallots, figs and sherry vinegar. For a tangier flavor, add more vinegar a little at a time. Set aside.

Lightly salt and pepper the lamb chops to taste. Place on hot grill and cook 4-5 minutes per side for rare to medium result.

TO SERVE

Spoon approximately ¾-cup potatoes onto serving plate and arrange lamb chops on top. Garnish with fresh herbs.

Lachlan MacKinnon-Patterson is a James Beard Foundation Award nominee and one of Food & Wine magazine's Best New Chefs 2005. For more of his recipes, visit www.superiorfarms.com, www.coloradopotato.org and www.californiafigs.com.