

GRILLED AMERICAN LAMB CHOPS with MARINATED COLORADO POTATOES

Lachlan MacKinnon-Patterson, Frasca Food & Wine, Boulder, Colorado

"This dish is as beautiful visually as it is in flavor, thanks to the wonderful varieties of potatoes grown at high altitude in Colorado. Their intense colors really live up to our state's motto, 'Colorful Colorado,' and this combination of herbs, California figs and sherry vinegar marry well with the lamb. Pure, pasture-raised lamb from Colorado is a culinary delight. Enjoy!" ---LMP

SERVES 6

12 Superior Farms™ American lamb loin chops
1/4-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
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 more tangy 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 marinated potatoes onto serving plate and arrange lamb chops on top. Garnish with fresh herbs.

