

GRILLED AMERICAN LAMB CUTLETS with RED PEPPER JELLY and COLORADO POTATO and FIG SALAD
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“This simple method of preparing leg of lamb has an added bonus—the leftover lamb makes excellent sandwiches on a good, crusty roll. And if you’ve ever been frustrated by potato salad that becomes mashed potatoes, take heart—here’s a salad with an intentionally loose texture, which is very natural to the Russet varietal.” ---LMP

SERVES 4-6

2 pounds Superior Farms™ boneless leg of lamb
3 tablespoons vegetable oil
¾-cup Red Pepper Jelly (purchased from store or order online from www.frascafoodandwine.com)

1 pound Colorado Russet potatoes
1 cup celery, finely chopped
¼ cup carrots, finely chopped
¼ cup shallots, minced
½ cup dried California Mission figs, chopped
2 tablespoons oregano, chopped
2 tablespoons chives, chopped
1/3-cup mayonnaise
½ cup Dijon mustard
¼ cup lemon juice

Kosher salt and fresh-ground pepper to taste

PROCEDURE

In a large pan, cover potatoes with cool water. Bring to a simmer, cooking until fork-tender, about 90 minutes. Peel potatoes while warm and set aside to cool to room temperature. Cut into one-inch cubes. Gently fold in remaining ingredients; Russets will soften to a coarse mashed texture. Cover and refrigerate until ready to serve. This version of potato salad can be served cold or at room temperature.

FOR THE LAMB

In a small sauce pan, warm Red Pepper Jelly to liquefy.

Slice lamb leg in approximately ½-inch thick cutlets and rub with vegetable oil. Season with salt and pepper. Place on hot grill about 2 minutes per side, just searing to achieve a medium rare to medium result. Watch carefully, as natural juices are preserved by not overcooking.

TO SERVE

Arrange lamb on serving plate alongside potatoes. Drizzle meat and plate with Red Pepper Jelly.

