

# GRILLED AMERICAN LAMB LOLLIPOPS with TWICE-BAKED COLORADO RUSSET POTATOES and FRESH CALIFORNIA FIGS

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## SERVES 4-6

1 cup plain yogurt

¼ cup fresh mint, chopped

2 racks (about 2 lbs) of Superior Farms™ lamb, trimmed of excess fat, frenched

3 tablespoons vegetable oil

1 tablespoon rosemary, minced

4-6 large Colorado Russet baking potatoes (10 to 12 oz. each)

¼ cup butter, softened

1 tablespoon chives, minced

1 cup asparagus, steamed and chopped

12 fresh California figs, quartered lengthwise

1 tablespoon lemon juice

1 tablespoon parsley, chopped

2 tablespoons olive oil

Kosher salt and fresh-ground pepper

## **PROCEDURE**

Preheat oven to 400-degrees.

### **FOR THE LAMB**

Combine yogurt and mint in a small mixing bowl, cover tightly with plastic wrap, and allow to infuse for at least one hour in the refrigerator.

Cut the rack into chops with one bone per chop. Place each chop between two sheets of plastic wrap. Using the heel of your hand or a wooden mallet, gently pound each chop until it is approximately doubled in size. Rub the rib chops with oil and rosemary, season with salt and cracked pepper and cover. Loosely cover the bones with aluminum foil to prevent them from scorching. Allow lamb to set covered at room temperature approximately 30 minutes prior to grilling.

### **FOR THE POTATOES**

Pierce tops of potatoes several times. Roast in a 400-degree oven until center is tender when pierced with a fork, approximately 70 – 90 minutes. Remove from oven and cool ten minutes for ease of handling.

Cut a thin slice from the top of the potato and with a small spoon; scrape the center into a large mixing bowl, being careful to not tear the “bowl” of the potato. Combine the potato flesh, butter, chives, salt and pepper to taste until incorporated. Gently fold in the chopped asparagus. Refill each of the potato shells with this mixture and wrap each one in aluminum foil.

### **FOR THE FIGS**

Combine the lemon juice, olive oil and parsley. Dress the figs with the dressing and refrigerate, covered.

### **PREPARATION**

Prepare the grill. Place potatoes on a hot area of the rack, away from direct flame, approximately 5 minutes before grilling the lamb.

Place rib chops on direct medium heat and grill to perfection, about two minutes per side. Remove foil.

### **TO SERVE**

Remove potatoes from foil and “fluff” with a gentle squeeze. Serve two rib chops with a scoop of yogurt dipping sauce and garnish each plate with figs.

