

GRILLED "MINI RACKS" OF AMERICAN LAMB with FIG VINAIGRETTE and HERBED YUKON GOLD MASHERS

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"Smaller racks are quick to grill and the sweet/tart flavors of the fig vinaigrette are a perfect complement to lamb. I love the depth of color and flavor in Colorado-grown Yukon Gold potatoes. The fresh herbs make this a surprising summer variation on a traditionally cold-weather side dish." --LMP

SERVES 4-6

2 racks (about 2 lbs) Superior Farms™ rack of lamb, frenched
3 tablespoons vegetable oil

½-cup dried California Black Mission figs, chopped

1 cup very hot water

¼-cup good quality olive oil

1 teaspoon balsamic vinegar

1 pinch Kosher salt

2 turns of cracked pepper

1 ½ pounds Colorado Yukon Gold potatoes

1 cup heavy cream

½ cup butter, cubed

¼ cup rosemary, chopped

1 tablespoon chives, chopped



PROCEDURE

FOR THE FIG VINAIGRETTE

Rehydrate figs in hot water until soft, about 15 minutes. Pulse figs with water in food processor until incorporated but still a little chunky. Add the vinegar, salt and pepper. Remove mixture to a bowl, add the oil and just barely mix with a spoon. Keep warm or at room temperature while grilling lamb.

FOR THE HERBED POTATOES

Place whole potatoes in large pot of cold water and slowly bring to a simmer. Cook until potatoes are fork-tender, approximately 60-90 minutes depending on the size of the potatoes. Meanwhile, warm the cream (do not boil). When potatoes are done, peel and mash them with a fork, slowly adding the warmed cream. Add the butter, using a heavy duty kitchen spoon or whisk. Season to taste with salt and pepper. Finish with chopped rosemary and chives. Keep warm in oven until lamb is ready.

FOR THE LAMB

Cut lamb to create smaller racks of 2 ribs each. Rub with vegetable oil and season with salt and pepper. Place on the hottest part of the grill for approximately 6 minutes per side, searing to retain natural juices. Once seared, move lamb to a medium/low part of the grill for another 3-5 minutes or until a meat thermometer reads 145-degrees for a medium-rare center.