

Espresso Encrusted Lamb Chops

By Chef John Varanese

Serves 4

2ea. Lamb Racks, Frenched and local if possible
4 oz. Espresso powder
1 tsp. Parsley
½ tsp. Kosher Salt
½ tsp. Cracked black pepper

Method: Cut the racks into double chops. Mix dry ingredients together and coat the lamb chops. In a hot skillet sear each chop on all sides. Place in 400-degree oven until reached desired temperature.

Sundried Cherry Chutney

¼ c. Onion, diced
1/8 c. Celery, diced
¼ lb. Sundried Cherries
4 oz. Brown sugar
½ tsp. Ginger, fresh, peeled and minced
2 oz. Rice vinegar

Method: Place all the ingredients except cherries in a sauce pan. Simmer until liquid becomes syrupy. Pull off heat and mix in cherries and let cool.

Oven Roasted Fingerling Potatoes

2lb. Fingerling potatoes, cut in half lengthwise
1oz. Olive oil
¼ tsp. Garlic, minced
Salt and pepper to taste

Method: Coat potatoes with oil and garlic then season. Place on a baking sheet and bake at 400-degrees for about 20 minutes.