



Grilled Lamb Chops with Spring Vegetables & Wild Mushroom Ragout

Serves 4-6

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| 2 trimmed racks of lamb | 3 T unsalted butter |
| 4 T extra virgin olive oil | 1 tsp chopped shallots |
| 5 cloves of garlic (crushed) | 1/2 C red wine |
| 4 T good quality red wine | 1/2 C dark chicken stock (or low-salt chicken broth) |
| 2 T good quality red wine vinegar | 6 T heavy cream |
| 3 T fresh rosemary & thyme, leaves only | 2 tsp chopped fresh herbs
such as rosemary, thyme, parsley or sage |
| 1 T crushed black peppercorns | 2 tsp lemon juice |
| Salt and pepper | |
| 1 pound fresh wild mushrooms
such as Chanterelle, Morel, Hedgehog, Oyster,
etc. | 4 C mixed spring vegetables such as baby
carrots, spring onions and fava beans |

Marinade: Using a heavy knife, cut between the bones of the racks, separating the lamb into individual chops. Lay the chops flat in a shallow, non-reactive dish. In a medium bowl, combine the olive oil, crushed garlic, red wine, red wine vinegar; whisk until thoroughly mixed. Add the rosemary & thyme and black peppercorns; spoon the marinade evenly over the chops. Marinate overnight, turning once.

Wild Mushroom Ragout: Cut or tear the mushrooms into uniform pieces. Heat a large sauté pan over high heat. Add two tablespoons butter and the mushrooms. Allow mushrooms to brown slightly, about five minutes. Add the chopped shallots; continue to cook until shallots start to brown. Add the red wine and reduce by half. Add chicken stock and reduce until most of the liquid has evaporated. Add the cream and herbs and cook for two minutes, or until cream is reduced by half. Remove from heat, add the lemon juice and swirl in remaining tablespoon of butter. Add salt and pepper to taste.

Vegetables: Sauté or steam a selection of your favorite spring vegetables.

Cooking/Assembly: Pre-heat the grill. The lamb chops will only take five to eight minutes to cook, so it's best to have your mushrooms and vegetables finished first. Remove the chops from the marinade, scraping off the solids. Season both sides with salt and pepper. Grill on medium-high to desired level of doneness (about three minutes per side for medium rare). Allow to rest five minutes before serving.

For service, mound the mushroom ragout in the middle of the plate and fan the chops around. Spoon the vegetables all around the plate. Garnish with a sprig of fresh rosemary.



We are pleased to feature this enticing recipe from Chef Stephen Barber whose new Napa Valley restaurant will open in the spring of 2007. BarBersQ will offer American Heritage cooking featuring Memphis style barbecue with a focus on local, organic and naturally raised products.

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