



Grilled loin of SuDan Farms lamb with fingerling potatoes, Summer vegetables, niçoise style jus

Serves four

1 whole lamb loin or 8-1 inch thick lamb loin chops

Marinade:

1 head garlic
Aromatic herbs such as thyme, rosemary, summer savory.
3 tablespoons extra virgin olive oil
Coarsely cracked black pepper

Summer Vegetable Medley:

4 ears corn
2 cups Maitake (also called Hen of the Woods) mushrooms, cleaned and trimmed
1 bunch young red torpedo onions
3 cups Swiss chard leaves, cleaned and cut into ribbons
1/4 cup Swiss chard ribs, cut into thin strips.
1 cup beans, gold, green or both
8 fingerling potatoes, washed
- 2 bay leaves
- 1/4 teaspoon coarsely cracked pepper
- 1 teaspoon Kosher or sea salt, or to taste

Kosher or sea salt as needed
Extra virgin olive oil
1 tablespoon unsalted butter

Niçoise-Style Jus:

1 1/2 cups reduced lamb stock
1/4 cup tomato dice
1/4 cup thinly sliced Spanish olives stuffed with piquillo peppers
1/4 cup basil

Pat lamb loin dry. To marinate, crush garlic together with the aromatic herbs to release natural oils. Add olive oil, pepper and rub into lamb loin. Cover tightly with plastic wrap directly pressed onto the lamb and refrigerate for a minimum of 2 hours.

Start grill with desired hardwoods. Mesquite, Oak and fruitwoods will work very well.



Cover fingerling potatoes with cold water. Bring to a boil with bay leaves, cracked pepper, salt and reduce to a slow simmer. Once liquid is at a simmer for 30 seconds, taste and adjust salt level if necessary. It should taste like sea water to properly season the potatoes as they cook. After 12-15 minutes, insert a small paring knife into one of the fingerlings. When it pulls out without resistance, remove from heat and allow to cool in the poaching liquid. When cool, drain and slice potatoes width-wise into 1/4 inch coin slices.

Cut Maitake mushrooms across the root into chunks. Remove corn kernels from the cob. Cut Spring onions in thirds across the root and the greens. Remove the tough stem end of the beans.

Bring a large pot of water to a rapid boil. Season generously with salt and taste once at a boil. Again, it should taste like sea water. Add beans to water, cover to keep at a constant boil, and cook for 1-2 minutes or until tender, yet slightly firm to the bite. Remove from boiling water and put into ice water to stop the cooking. Drain, cut into thirds and set aside.

Remove lamb loin from refrigerator and bring to room temperature. Brush marinate off of lamb and season generously with salt and pepper. Place onto grill, being sure to rotate until all sides are golden brown. Move loin off to the side, resting on the loin bone and continue cooking until desired doneness. Remove from grill, place on a wire wrack, and rest for 30 minutes. Toss spring onion wedges with olive oil, season with salt and pepper and grill for one minute each side or until golden brown.

Place a sauté pan over medium high heat, add 2 tablespoons extra virgin olive oil and 1 tablespoons butter. When butter turns frothy and slightly brown, add Maitake mushrooms. Cook mushrooms on both sides until golden brown. Add corn kernels and continue to cook for 1 minute. Add fingerlings, chard ribs, and strips of chard leaves. Fold in mixture to wilt leaves, add grilled Spring onion wedges and season to taste with salt and pepper.

Take the lamb loin off of the bone and slice into 1/2 inch medallions. Drizzle with lamb jus, sprinkle with coarse sea salt and fresh pepper to taste. Serve with Summer Vegetable and Fingerling Potato Medley.

Wine Pairing:

Andrew created this dish to pair with the 2004 Privé Le Sud Pinot Noir. You can also enjoy it with your favorite Oregon Pinot Noir.

Questions? Feel free to email Andrew at recipes@northwestbounty.com or visit our website at www.northwestbounty.com for more information.