

SPRING LAMB, BUTTERMILK POTATO RADISH SALAD & RAMP CHIMICHURRI

A rack of lamb is usually served at special occasions and especially nice at springtime paired with early season crops such as radish, onion, tender greens, asparagus and peas. This salad would also make a great picnic item paired with a cheaper cut of lamb such as leg steaks that grill wonderfully outside, or with ground lamb for burgers. If Ramp leaves are unavailable, use 4 extra ounces of scallion instead.

OVERNIGHT RECIPE

RACK OF LAMB:

2 Lamb Racks

Blended Oil

Salt & Pepper

Oven 375F

Trim lamb racks of visible silver skin over the meat, sinew behind the rack and excess fat near the bones- do not remove too much of either as this will render during cooking and flavor the meat. Coat with oil and sprinkle liberally with Salt & Pepper, place in a covered dish and allow to marinate in the refrigerator for at least 2 hours or overnight. When ready, preheat oven to 375F and heat a heavy skillet over medium-high heat. Add a Tablespoon of oil to skillet and place Lamb face down to sear the meat for a couple minutes. Adjust the racks to sear as many sides as possible until you have nicely browned meat and golden fat. Use a spoon or brush to coat the racks with Chimichurri, transfer into the oven and cook for 8-14 minutes or until medium-medium rare is reached (internal temperature of 130F) Remove from oven, cover with foil and rest in a warm space for 5 minutes. Use a boning knife to cut the racks into 4 x 2 bone sections and serve with extra Chimichurri.

CHIMICHURRI:

4 ounces Ramp leaves, washed and roughly chopped

4 ounces Scallions, green parts only

1 ounce fresh Oregano

1 ounce fresh Thyme

¼ Cup Red Wine Vinegar

1 teaspoon Salt

½ Cup Blended Oil

¼ Cup Water

Place all ingredients except oil and water in a blender and puree until combined- add water gradually until all the ingredients are moving easily. Pour in the oil until emulsified and the sauce is smooth yet still has some texture- avoid using the fastest speed on the blender. Season to taste with Salt and add more water if necessary if the vinegar flavor is strong.

BUTTERMILK POTATO RADISH SALAD:

2 pounds New Potatoes

1 bunch fresh Radish

2 stalks of Celery

¾ Cup Buttermilk

½ Cup Sour Cream

2 Tablespoons Lemon Juice

2 Tablespoons finely sliced Chives

2 Tablespoons Bragg's Nutritional Yeast or Parmesan Cheese

1 ½ teaspoons Salt

½ teaspoon ground Black Pepper

Combine lemon juice, chives, nutritional yeast and seasonings using a whisk in a large bowl and then add sour cream and buttermilk. Transfer into a jug and cover tightly. Store in the refrigerator overnight before using.

Wash & scrub potatoes before bringing them to a boil in well-salted water. Reduce heat and simmer until a paring knife can just be inserted into the flesh with some resistance, about 9 or 10 minutes. When potatoes are cooked, strain off the water and allow to steam dry in a colander until cool before combining with remaining ingredients. Slice radish into thick rounds, about 4 slices per radish. Slice celery on an angle into ¼ inch slices and combine in bowl with radish and potatoes. Gently

combine all the ingredients and chilled buttermilk dressing with a large shallow spoon and serve chilled.