



Chef Richard Blankenship



Colorado Lamb Chop

1 each lamb rack, frenched
4 T sea salt
3 T olive oil
Fresh Black Pepper

Fingerling Lyonnaise

2 cup fingerling potatoes, blanch
3 T smoked bacon, 1 "slices
3 ea pearl onions, sliced
2 T black garlic, sliced
1 T rosemary, fresh
1 T parsley, chopped
Salt to taste
Fresh black pepper to taste

Pancetta Balsamic Reduction

½ C pancetta
3 C balsamic vinegar
1 T thyme, picked
1 T olive oil
3 ea shallots, minced
1 T sugar, granulated
1 T butter
Salt to taste
Fresh white pepper to taste

Colorado Lamb Rack Preparation

1. Ask your local butcher for a cleaned frenched lamb rack.
2. Season the lamb rack with sea salt and fresh black pepper.
3. Coat the lamb with olive oil and place the lamb on a hot grill. Presentation side down.
4. Grill the lamb to medium rare (about 3 -4 minutes on each side), remove the lamb from the grill and let it rest off to the side.

Sweet Corn Ragout Preparation

1. Add the fingerling potatoes in a medium pot and cover them with cold water. Add 3 T kosher salt to the water.
2. Bring the potatoes up to a boil. Cook the potatoes until tender.
3. Once the potatoes are tender strain them from the water and let them cool on a sheet pan at room temperature.
4. Cut the potatoes in half length wise.
5. In a large sauté pan render the bacon until crisp. Remove the bacon from the pan (reserve on the side).
6. In the same pan heat the bacon fat and place the potatoes in the pan. Cook the potatoes until they are golden brown and crisp.
7. Add the sliced pearl onions. Cook the onions until they are tender.
8. Add the rosemary and crisp bacon. Cook the potatoes for 2 minutes to infuse the rosemary flavor.

Pancetta Balsamic Preparation

1. In a small pot add the olive oil and pancetta. Render the pancetta well.
2. Add in the shallots and sweat till translucent.
3. Add the picked thyme and balsamic vinegar.
4. Reduce the balsamic vinegar by 3/4 .
5. Finish the sauce with the butter.
6. Adjust the acidity using sugar to taste.



CHARLIE

PALMER