



Grilled Lamb Chops with Salsa Verde

(serves 4)

4 12 oz racks of lamb; bones frenched
1 lb assorted root vegetables (or baby root vegetables)
2 recipe mole verde (A*)
1 recipe pine nut salsa (*B)
sliced radish garnish
3 tbsp olive oil + olive oil for root vegetables
4 cloves garlic
1 tbsp mint leaves
salt and pepper

Method:

In a blender, combine the garlic, olive oil and mint and blend until smooth. Place the lamb racks in a baking dish and pour over the marinade. Season well with salt and pepper and place in the refrigerator (covered) to marinate. Marinate for a minimum of 6 hours or, better yet, overnight. If using full size root vegetables, peel and chop them into large pieces. Toss in some olive oil, salt and pepper and place on a sheet pan in an even layer. Place in a 300° oven in an even layer and roast for 45 minutes to an hour, or until tender. Remove vegetables from the oven and wrap in foil to keep warm until ready to use. Meanwhile prepare to grill the lamb racks by wrapping the lamb bones in aluminum foil so they don't burn on the grill. Grill the lamb to medium rare to medium temperature is reached, this will take approximately 25-30 minutes. Make sure to rest the lamb for at least 10 minutes for cutting in half. Place equal amounts of the root vegetables onto four serving plates and top with the lamb chops. Sauce each plate with the pine nut salsa and the mole verde. Garnish with the shaved radishes and serve immediately.

***A (Mole Verde)**

Yield: 2 c

½ C.	pistachios, toasted
½ C.	pumpkin seeds, toasted
1 tbsp.	canola oil
½ c	white onion; chopped
1 ea	poblano, chopped
3 cloves	garlic (large)
4 oz	tomatillos, washed and chopped
1/4 tbsp.	cumin, ground
1/4 tbsp.	coriander, ground
1/4 tbsp	black pepper, ground
1/4 tbsp	ground cloves
¼ tbsp.	allspice, ground, toasted
½ qt	chicken stock
1 bunch	cilantro; chopped
1/2 tbsp	sherry vinegar
to taste	salt

Bring a large sauté pan to high heat on the stove. Add the canola oil and sauté all of the ingredients except the chicken stock, cilantro and sherry vinegar. Cook until nuts soften and onions are translucent, about 10-15 minutes. Add chicken stock and bring to a simmer. Place this mixture into a blender and blend on high until smooth. Add in cilantro and vinegar and continue blending until cilantro is blended smooth. Reserve until ready to serve.

***B (Pine Nut Salsa)**

1 c toasted pine nuts
zest and juice of 1 lime
½ c pomegranate seeds (rehydrated cranberries can be substituted)
1 tbsp chiffonade mint leaves
1 tsp olive oil
salt and pepper to taste