



TASTE TEXAS

Crown Rack of Lamb

2 racks Lamb, frenched and trimmed of excess fat

2 Tbsp Dijon mustard

2 Tbsp Herbs, chopped (such as rosemary, parsley, thyme, oregano, chives, mint)

3 ea Lemons, quartered

Assorted herbs, still on stems

Garlic cloves

Butchers twine (DON'T buy this, just ask the butcher at your grocer for a couple feet)



Heat oven to 325 Convection

Season lamb with salt and pepper

Sear on high heat with grapeseed or canola oil, 2-3 minutes per side until golden

Rub with mustard and herbs

Pierce lamb inside each of the outer bones with a pairing knife all the way through the lamb

Position lamb with meat facing out and fat cap facing in

Thread twine through, shape into crown and tie

Place meat on lemons, herbs and garlic in a baking dish

Cook at 325 until probe thermometer reads 130 for medium rare to medium, probably 25 – 30 minutes

2 – 3 lbs Fingerling potatoes, sliced into halves or thirds on the bias

1 lb Brussels sprouts, halved

8 oz Kitchen Pride creminis, stemmed and halved

1 link Chappell Hill Venison Sausage, casing removed and rough chopped

Olive oil, salt and pepper



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3 cloves Garlic, pressed
1 ea Lemon, zested
1 ea Orange, zested
1 ea Lime, zested
Assorted herbs, chopped

Heat oven to 400 Convection
Toss potatoes, brussels, creminis, and
sausage with olive oil, salt and pepper
and lay out on foil and parchment lined
sheet tray
Cook about 30 min until potatoes are
tender and starting to brown
Add garlic, zests and herbs and return
to oven for ~5 min
Toss and serve inside crown of lamb

1 lb Kitchen Pride Creminis, sliced thin
2 Tbsp Texas whiskey
¼ C Mill King Table Cream or Heavy Cream
1 Tbsp Balsamic vinegar (Texas sourced if available)
Grapeseed oil, salt and pepper

Saute mushrooms in oil until brown, 5 – 8 min on med high
Carefully deglaze pan with whiskey, then add cream, balsamic, salt and pepper
Cook until thickened, 4 – 8 min

