##

**Pinn-Oak Ridge Farms Lamb Porterhouse**

Serves 6

Ingredients:

6 lamb loin chops, 8-10 oz each

2 Tbsp. extra virgin olive oil

3 Tbsps. honey

3 Tbsps. red-wine vinegar

2 garlic cloves, finely chopped

4 sprigs fresh herbs

Chef John’s Signature Seasoning, to taste

Preparation:

1. Stir together extra virgin olive oil, honey, vinegar, garlic, fresh herbs, Chef John’s Signature Seasoning and transfer to a sealable plastic bag.
2. Add lamb, then seal bag, pressing out excess air and turning to distribute marinade.
3. Marinate lamb, chilled, turning occasionally for 30 minutes to 1 hour. Bring lamb to room temperature.
4. Remove lamb from marinade, reserving marinade.
5. Grill lamb chops on med high to high heat for 2 minutes, then rotate and grill an additional 2 minutes. Turn chops over and repeat this grilling process.
6. Heat marinade on low flame and drizzle over porterhouse.

**Dijon Whipped Potatoes**

**Ingredients:**

3 potatoes peeled, med dice
½ cup butter (1 stick) cut into pieces
1 cup milk
3 Tbsp Dijon mustard
1 Tbsp finely minced fresh tarragon
Chef John’s Signature Seasoning to taste

**Directions:**

1. Add the potatoes to a large saucepan and fill with enough cold water to cover potatoes by 2 inches.
2. Add a tablespoon of salt to the water and bring to a simmer over medium-high heat. Once simmering, reduce heat to medium-low and simmer until the potatoes are just tender. Drain well and add back to the pan.
3. Place the pan on a very low flame for 1 minute to dry the potatoes.
4. Heat the butter, milk in sauce pan. Add to potatoes with Dijon mustard, tarragon, Chef John’s Signature Seasoning to taste; and stir until smooth and fluffy.

**Colcannon Potatoes**

**Ingredients:**

3 potatoes peeled, medium dice

6-8 brussel sprouts, quarted

1 small onion, sliced thin

½ cup butter (1 stick)
¾ cup milk

Chef John’s Signature Seasoning to taste

**Directions:**

1. Add the potatoes to a large saucepan and fill with enough cold water to cover.
2. Bring to a boil, and cook for 15 to 20 minutes. Drain well and rice back into pan.
3. Sauté Brussel sprouts and onion until soft and translucent, about 12- 15 min
4. Heat the butter, milk in sauce pan. Add to potatoes with sautéed vegetables and Chef John’s Signature Seasoning to taste; and stir until smooth and fluffy.