

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE KOSHER PERSIAN LAMB-

4 Prairie Street Prime
Kosher USDA Double Cut
Lamb Rib Chops

1 clove garlic

1 tablespoon honey

1 tablespoon balsamic
vinegar

1 tablespoon fresh mint,
minced

Freshly ground black
pepper

Kosher salt

TO PREPARE THE KOSHER BRAISED BRISKET

- 1 Preheat your oven to 350F.
- 2 Begin to prepare the marinade by grinding your clove of garlic into a paste using your knife and some coarse Kosher salt. In a small mixing bowl combine your garlic paste with honey, balsamic vinegar, and mint.
- 3 On your double cut lamb rib chops grind a generous amount of fresh pepper and then coat with the marinade. Allow to marinate anywhere from 1 hour to overnight in the refrigerator.
- 4 After the lamb has marinated, gently dab any extra moisture off.
- 5 Heat a large skillet on a medium to high heat and drizzle with extra virgin olive oil. Sear each of your double cut lamb rib chops for about 1 minute on each side to form a nice crust.
- 6 Transfer the skilled into a preheated 350F oven for about 5-7 minutes.
- 7 Remove from the oven. For a medium to rare chop you'll want the internal temperature of your lamb to read between 125F and 135F. Allow to rest for 5-10 minutes on a clean cutting board.
- 8 Serve either whole or sliced into single chops atop the Fennel and Citrus Salad with a drizzle of the jus from the skillet.

Bon appetit!

INGREDIENTS

TO PREPARE THE FENNEL AND CITRUS SALAD

LIST FOR FENNEL AND CITRUS SALAD -

1 cup fennel, shaved

1 orange, peeled and
supremed

1 grapefruit, peeled and
sliced in rounds

1 celery heart, sliced
thinly on the bias

1 tablespoon fresh mint,
chiffonau

½ cup green olives,
whole or sliced

1

In a medium to large bowl, combine your shaved fennel, orange segments, grapefruit slices, celery hearts slices, fresh mint, and green olives.

2

As part of your dressing, squeeze the remaining juice from the orange over the salad, drizzle extra virgin olive oil, and lightly season with Kosher salt and freshly ground black pepper.

3

Mix, set and serve.

Bon Appétit!