

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE VEAL RIB CHOP SKEWER

1 Prairie Street Veal Rib Chop, removed from bone and cubed

2 lemons, sliced thick

2 sprigs rosemary

Extra virgin olive oil

Kosher salt

Freshly ground black pepper

INGREDIENTS LIST FOR THE HANGER STEAK SKEWERS WITH CHIPOTLE CITRUS MARINADE

1 Prairie Street Hanger Steak, cubed

1 lemon zest

1 lime zest

1 orange zest

1 each jalapeno

Preparation

- 1 Fire up your grill!
- 2 For the Veal Rib Chop Skewers: alternating between chunks of your Veal Rib Chop and thick lemon slices, build your two skewers. Thread one sprig of rosemary onto each skewer. Brush on extra virgin olive oil and then season with kosher salt and freshly ground black pepper.
- 3 For the Hanger Steak Skewers with Chipotle Citrus Marinade: make your marinade first by combining all of your marinade ingredients into a large bowl and thoroughly combining. If you need to, add a little water to thin out the marinade. Add your cubed Hanger Steak into the marinade and allow them to sit for up to 30 minutes. Skewer your marinated Hanger Steak onto two skewers. Remember, you do not need to add salt to either the marinade or the Hanger Steak!
- 4 For the Lamb Rib Chop Skewers with Mesquite Marinade: make your marinade first by combining all of your marinade ingredients into a large bowl and thoroughly combining. If you need to, add a little water to thin out the marinade. Add your cubed Lamb Rib Chops into the marinade and allow them to sit for up to 30 minutes. Skewer your marinated Lamb Rib Chops onto two skewers.

Cook

- 5 Once your grill is extremely hot, place the skewers onto direct heat. You want to achieve a good, hard sear. Because these are smaller pieces of meat, you want to cook them hot and fast. After about three minutes, flip your skewers.
- 6 You will be looking for about a medium-rare to medium internal temperature for all of the skewers. For the veal, we recommend an internal temperature of 135°F. For the lamb and hanger, we recommend an internal temperature of 125°F.

3 ounces caramelized
ginger

1 tablespoon brown
sugar

1/2 jar chipotle chili

1/4 cups blended oil

INGREDIENTS LIST FOR LAMB SINGLE CUT RIB CHOPS WITH MESQUITE MARINADE

1 package Prairie Street
Lamb Single Cut Rib
Chops, removed from
bone and cubed

2 tps mesquite mix

2 lemon zest

1 tsp garlic powder

1 tsp onion powder

2 tps fine chopped Fresh
rosemary

1 ounce pomegranate
syrup

1/2 ounces extra virgin
olive oil

7

Once removed from the grill, allow to rest for about
10 minutes.

Plating

8

Serve your array of skewers with your favorite
sauces and sides!

Bete'avon!