



Featured Recipe

From: Chef's Notes
Pinnacle Grill Restaurant

Grilled Rack Lamb Chops

Category: Entree

Ingredients:

Lamb rack chops, bone scraped	3 each
HAL seasoning	as needed
White wine (Gewurz+raminer)	1 fl oz
Apple Chutney (see recipe)	2 oz w+
Butter, whole, cold, cut in chunks	½ oz wt
Mint Oil, in squeeze bottle (recipe follows)	1½ teasp.
Mint sprig, large	1 each



Preparation:

- Season lamb with HAL I seasoning and grill chops to desired doneness.
- Meanwhile, reduce wine in a small saute pan; add chutney and heat through; mount in butter.
- Plate chutney under chops, as shown. Dot plate with Mint Oil and garnish with mint sprig.
- garnish
- Tomato Broth (recipes follows)

Mint Oil

Ingredients:

- | | |
|------------------------------|-------------------------|
| • Extra-virgin olive oil | 1 ¼ cups |
| • Mint, fresh, coarsely | ½ cup (¾ oz wt) chopped |
| • Chives, sliced ¼ " - 1/2 " | ¼ cup (¼ oz wt) |
| • Kosher salt | ¼ teaspoon |

Preparation:

Place ingredients in blender and thoroughly puree herbs. Oil will be green; do not strain.
IMPORTANT: Store refrigerated. Bring oil to room temperature for service

