



Chef's Corner

Chef Scott Berg

Happenings

- We are having a great year so far and we appreciate all the support from you all around the company.
- We have added a new employee to our team, Rebecca Kendrick, she will be assisting Elizabeth.
- Lot's of future plans to come in 2007.

The Fall Season

- The cooler weather calls for heartier foods that stay with you. With this in mind I will be featuring Lamb this month.

Crown Rack of Lamb

Yield: 10 Serving
 Portion: Serving
 Portions in Yield: 10

8.2 Lb	Australian Racks of Lamb	Tie into crown.
2 Qt	Meat Marinade	
2 Tbls	Kosher Salt	
1 Tbls	Freshly Ground Black Pepper	
1 Qt	Roasted Red Pepper Rosemary Béarnaise Sauce	

Method:

- French cut bones on lamb racks.
- Tie Racks together with bones facing outwards to create a crown effect.
- Marinate the crown overnight.
- Sprinkle with Salt and pepper.
- Blast Roast at 450 degrees for 15 minutes and reduce to 350 degrees until internal temperature of 140 degrees is achieved.
- Make Red Pepper Béarnaise sauce and serve in the middle of the crown in a bowl.



See You Next Month!