

Dining
AT THE
WHITE HOUSE



*Grilled Lamb Chops, Jalapeno Mint Sauce,
Artichokes, Braised Endive, Baby Carrots,
and Potato-Chive Purée*

Lamb is great any time, and it is a traditional favorite for many people during the Easter season.

Preparing the meat as chops and grilling is an interesting variation from the more common dish of roast lamb with the traditional mint sauce.

Incorporating the jalapeno into the mint sauce adds an exciting variation. The artichokes, braised endives and potato-chive purée add great flavors and the baby carrots and mint jelly add wonderful colors to make a great presentation.

Jalapeno Mint Sauce

Serves 6 • Preparation Time: 10 minutes • Cook Time: 15 minutes

Chef's Note: This sauce can be prepared several days ahead of serving. I make my mint jelly from scratch, but due to the labor involved, you may wish to substitute a commercial mint jelly.

3 jalapeno peppers

1 (10-ounce) jar mint jelly

Grill peppers over open flame, until skin is charred on all sides. Place in small bowl, cover with plastic wrap, and let stand for 10 minutes.

Place jelly in small saucepan, and melt over low heat.

Scrape skin from peppers, cut pepper in half lengthwise, and remove seeds and stem. Small dice peppers, and stir into melted jelly. Pour jelly mixture into small serving bowl, and refrigerate until set.

Grilled Lamb Chops

Serves 6 • Preparation Time: 24 hours • Cook Time: 4 minutes

Chef's Note: It is best to marinate the lamb the day before to enhance the flavor of the meat.

4 sprigs fresh thyme

½ cup small dice carrots

½ cup small dice celery

1 tablespoon black peppercorns

4 bay leaves

3 (8-bone) racks of lamb, Frenched

2 tablespoons olive oil

Salt and fresh-milled black pepper

In a medium shallow dish, combine thyme, carrots, celery, peppercorns, and bay leaves. Cut lamb into 8 equally sized chops. Toss chops with herb mixture. Drizzle with olive oil, and mix well. Cover and refrigerate overnight.

Remove chops from refrigerator, and scrape off marinade. Heat grill to medium-high heat. Season chops with salt and pepper. Grill chops for 1 to 2 minutes per side. Remove from heat, and let rest for 10 minutes before serving.

To Plate:

Spoon potato purée onto warm dinner plate at the 1 o'clock position. Arrange vegetables next to the purée. Place lamb chops against purée, crossing the bones.

ARTICHOKES

Artichokes

Serves 6 • Preparation Time: 20 minutes • Cook Time: 25 minutes

6 cups water

1 tablespoon salt

Juice of ½ lemon

6 baby artichokes

2 teaspoons unsalted butter

Salt and fresh-milled black pepper

In medium pot, combine water, salt, and lemon juice. Cut top ½ inch from each artichoke. Using a paring knife, trim the tough outer leaves from each artichoke. Place trimmed artichoke in lemon water.

Bring pot to boil, decrease heat, and simmer for 10 to 15 minutes, until tender. Drain and let cool. Cut artichokes in half lengthwise, and set aside.

Melt butter in medium sauté pan over medium-high heat. Place artichokes cut-side down in pan, and sauté 3 to 4 minutes, until lightly browned. Season with salt and pepper.

BRAISED ENDIVE

Braised Endive

Serves 6 • Preparation Time: 10 minutes • Cook Time: 30 minutes

4 cups chicken broth

1 sprig thyme

2 bay leaves

1 teaspoon black peppercorns

3 endive heads

1 tablespoon unsalted butter

Salt and fresh-milled black pepper

Preheat oven to 350°F.

Bring chicken broth to boil in medium oven-safe saucepan. Add thyme, bay leaves, peppercorns, and a pinch of salt. Return to simmer, and add endive. Cover and place in oven for 15 minutes, or until tender. Remove from oven, uncover, and let cool. Remove endive from broth, gently squeeze out excess liquid, and set aside.

Melt butter in medium sauté pan over medium-high heat. Just as butter is about to brown, add endive, and brown on all sides. Season with salt and pepper. Split each endive head in half for serving.

Potato-Chive Purée

Serves 6 • Preparation Time: 15 minutes • Cook Time: 20 minutes

4 medium Yukon Gold potatoes, peeled and large dice

1 teaspoon salt

¼ cup heavy cream

3 tablespoons unsalted butter

¼ cup chopped fresh chives

Salt and ground white pepper

Place potatoes in medium pot, cover with water, and add salt. Bring to boil, reduce to simmer, and cook 10 to 15 minutes, until just tender. Drain potatoes, and set aside.

In small saucepot, heat cream over medium heat, until hot.

Using a food mill, purée potatoes into a medium pot. Add butter, and season with salt and pepper. Add cream, and stir thoroughly. Check consistency, and add a bit more cream, if potatoes are too stiff. Fold chives in, just before serving.

Baby Carrots

Serves 6 • Preparation Time: 15 minutes • Cook Time: 12 minutes

6 carrots with tops

6 cups water

1 tablespoon salt

2 teaspoons butter

Salt and fresh-milled black pepper

Trim all but ½ inch of greens from carrots. Peel carrots, and trim to 2 ½-inch lengths. Using a peeler, round off bottom cut of each carrot. Set aside.

In medium pot, bring water and salt to boil. Place carrots in water, and boil for 4 to 5 minutes, or until tender. Remove with slotted spoon, and place in bowl of ice water. Once cold, drain and cut carrots in half lengthwise.

Melt butter in a medium sauté pan over medium heat. Gently toss in carrots, season with salt and pepper, and sauté until heated through.