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Silence of the Lamb Chops

YIELD: 1 | PREP TIME: 15 MINUTES | COOK TIME: 25 MINUTES

This simple, tasty lamb dish was inspired by one of the most iconic horror movies of all time. Make it gory with raspberry glaze splatters and serve with a scalpel instead of a steak knife!

DEADLY INGREDIENTS

MARINADE

4 tablespoons olive oil
1 clove garlic, crushed
1 sprig rosemary, chopped
½ teaspoon sea salt
¼ cup (60 ml) apple cider
¼ teaspoon black pepper

LAMB

1 bone-in lamb shoulder chop

SAUCE

2 tablespoons butter, salted
½ teaspoon crushed garlic
¼ cup (80 g) diced red onion

1 cup (70 g) sliced portobello mushrooms
¼ teaspoon chopped rosemary
1 cup (150 g) sliced Granny Smith apples (not peeled)

TO MAKE IT

1. To make the basil oil: Quickly blanch the spinach and basil in boiling water for 30 seconds. Remove and shock into ice bath. Remove and squeeze as much liquid from the greens as possible. Blend with oil and refrigerate overnight. Strain.
2. To make the salad: Preheat the deep fryer to 325 degrees. Meanwhile, in a medium saucepan, toss peach slices lightly in oil blend and salt. Grill until tender. Remove from heat and set aside. When the deep fryer is ready, slowly lower each prosciutto slice into the oil and cook for 90 seconds, until crispy, placing them on a paper towel-lined plate when done. Then chop into small pieces.
3. To make the peach vinaigrette: Rough cut peaches and blend all together. Add mango vinegar to acidity preference.
4. Toss peach vinaigrette with spring mix and frisee lettuce in a large bowl.



Big Fish Bowl

YIELD: 1 SERVING

Need we say more?

DEADLY INGREDIENTS

1 box of Nerds®
1 ounce coconut rum
1 ounce vodka
1 ounce tequila
1 ounce gin
1 ounce blue curacao
1 ounce triple sec
2 ounces pineapple juice
1 ounce sour mix
Sprite
Swedish Fish®

SERVING VESSEL

1 6-inch fishbowl

GARNISH

1 lemon wheel
1 lime wheel

TO MAKE IT

1. Add the Nerds to the fishbowl, then fill it to the top with ice.
2. Fill a shaker halfway with ice. Then add coconut rum, vodka, tequila, gin, blue curacao, triple sec, pineapple juice, and sour mix.
3. Shake the ingredients for about 5 seconds and strain into the fishbowl.
4. Add sprite to the fishbowl until it is nearly full. Then add a few Swedish Fish.
5. Garnish with a lemon and lime wheel.



James and The Giant Peach Salad

YIELD: 4 | PREP TIME: 15 MINUTES

This peachy, herby spring mix and frisée lettuce salad is tossed with a peach vinaigrette and topped with grilled peaches, shaved radish, micro basil, and crispy fried prosciutto. A drizzle of basil oil adds the perfect finish!

DEADLY INGREDIENTS

BASIL OIL

½ cup basil
½ cup spinach
2 cups oil blend
(see page xx)

SALAD

Spring mix
Frisée
Peaches, sliced in eights
Prosciutto, sliced paper-thin
Radish, sliced paper-thin
Micro basil

PEACH VINAIGRETTE

5 whole pitted peaches
¼ cup Oil Blend
½ cup Huilerie Beaujolaise® mango
vinegar (or to taste)

TO MAKE IT

1. To make the basil oil: Quickly blanch the spinach and basil in boiling water for 30 seconds. Remove and shock into ice bath. Remove and squeeze as much liquid from the greens as possible. Blend with oil and refrigerate overnight. Strain.
2. To make the salad: Preheat the deep fryer to 325 degrees. Meanwhile, in a medium saucepan, toss peach slices lightly in oil blend and salt. Grill until tender. Remove from heat and set aside. When the deep fryer is ready, slowly lower each prosciutto slice into the oil and cook for 90 seconds, until crispy; placing them on a paper towel-lined plate when done. Then chop into small pieces.
3. To make the peach vinaigrette: Rough cut peaches and blend all together. Add mango vinegar to acidity preference.
4. Toss peach vinaigrette with spring mix and frisée lettuce in a large bowl.
5. Place grilled peach slices on a plate and cover with the lettuce mixture. Garnish with radish, micro basil, and prosciutto. Finally, drizzle basil oil around the edges of the plate.

