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Copper Falls Steakhouse

TRAVERSE CITY

MINT CRUSTED RACK OF LAMB

CHEF THOMAS KELLY

Chef Thomas Kelly is a graduate of the Great Lakes Culinary Institute in Traverse City. He has cooked in some of the area's finest restaurants. He was chef de cuisine at Hatties in Suttons Bay, before moving on to work at the mobile 4 star rated Tapawingo for a number of years. He began there as a chef de partie and ended his tenure there as sous chef. After Tapawingo, he became the chef at 310 Restaurant in Traverse City, before relocating to west Texas to work as the chef at Moss Creek Ranch, a private hunting ranch. As the chef of Copper Falls Steakhouse, Kelly utilizes his philosophy of scratch cookery using the freshest ingredients in the peak of their season, while adhering to focused cooking techniques. Copper Falls Steakhouse prepares quality hand-cut steaks, regional fish and fresh seafood from around the world daily. They pride themselves on their dedication to sourcing only the best local ingredients to compliment their diverse menu.

INGREDIENTS:

- 2 lamb racks
- 1 ½ cups Mint Persillade
- ½ cup Dijon mustard
- ½ cup Demi-glace
- mashed potatoes, as needed
- asparagus, as needed

MINT PERSILLADE

INGREDIENTS:

- 2 cups Panko bread crumbs
- ½ cup mint leaves, picked
- ½ cup spinach leaves
- ¼ cup clarified butter, melted and warm
- 1 teaspoon salt

PREPARATION:

In the bowl of a food processor, combine the bread crumbs, mint and spinach. Run the food processor until the bread crumbs have become ground and start to turn green. Add the salt and run for 20 more seconds. With the machine running, slowly add the clarified butter. Once it is all incorporated, remove from the food processor and reserve.

LAMB

INGREDIENTS:

- 2 lamb racks
- 2-3 tablespoons vegetable oil
- salt and pepper, as needed

PREPARATION:

Season the lamb racks with salt and pepper; let sit at room temperature for 20 minutes. Sear the lamb in a pan with a small amount of vegetable oil; do not use olive oil as the heat will change the flavor and destroy the olive oil's delicate flavors. Once the lamb is seared, place in a 350° oven for 10-15 minutes depending on how you want the lamb cooked. Optimal doneness is medium.

After it comes out of the oven, brush with the Dijon mustard and coat in the Mint Persillade; place back in the oven for 3-5 minutes longer.

Remove from oven and let rest for 5 minutes before cutting. Serve either half a rack to each guest or a full rack per guest; at the restaurant we serve a full rack. Serve with mashed potatoes, asparagus and Demi-glace.



GRILLED RIB-EYE

Serves 2

INGREDIENTS:

- Two, 1-pound rib-eye steaks
- salt and pepper, as needed (or your favorite steak seasoning)
- mashed potatoes, as needed
- asparagus, as needed

PREPARATION:

Season the rib-eye steaks with the salt and pepper, and let sit at room temperature for 20 minutes.

Grill or sear the rib-eye steaks to the desired doneness. Serve with mashed potatoes and asparagus.

Northern Michigan's

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