

ANCHOVY RUBbed lamb riblets

Serves 6

This rub could also be used on lamb shoulder, leg, chops...

2 lemons, zest and juice	1/4 cup fresh rosemary, chopped
1/4 cup fresh mint, chopped	5 garlic cloves, peeled
5 anchovy fillets	a pinch of chili flakes
1/4 cup olive oil	1 rack of lamb riblets

kosher salt and freshly ground black pepper to taste

Fire up the grill and the oven to 350. In a food processor, pulse the zest and lemon juice, with the herbs, garlic, anchovy, chili flakes, and 1 tablespoon of the oil. Season the riblets with salt and pepper and grill to get color about 5 minutes per side. Be aware of flare up which leaves a bad flavor on the awesome meat so indirect heat is good. Rub the mixture over lamb. Place on a baking sheet in the oven until tender, about one hour. Until browned and the meat can be easily pulled from the bone. We serve it with quinoa tabbouleh (see next recipe card).

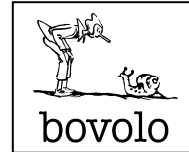


bovolo's QUINOA TABBOULEH

we love to add a sprinkle of feta cheese too!

1 quart quinoa, cooked and cooled	2 English cucumbers seeded and diced
2 bunches mint, chopped	2 bunches parsley, chopped
1/4 cup sherry vinegar	1/4 cup fresh squeezed lemon juice
1/2 cup quality extra virgin olive oil	kosher salt and freshly ground black pepper to taste

In a bowl, combine all the ingredients.



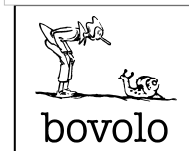
STRAWBERRY RHUBARB CROSTATATA

makes 4 crostatas

We serve this with bellwether fromage blanc gelato or redwood hill goat yogurt sorbetto at the restaurants (see recipe below).

for the crostata dough:	for the crostata filling:
6 tablespoons cold unsalted butter	2 cups ripe strawberries, rinsed and quartered
2 cups flour	2 cups rhubarb diced
1/2 cup sugar	1/2 cup sugar
a pinch of kosher salt	1 tablespoon cornstarch
3 - 4 tablespoons ice water	Zest of 1 orange
	1 egg, beaten

Add the flour, sugar and salt. Pulse until the mixture resembles cornmeal. With the processor running, gradually add the water, using only enough water to bring the dough together. Wrap and refrigerate at least one hour. Preheat the oven to 375. Roll out the dough on lightly floured surface to 4 circles, 7 inches in diameter each, and about 1/8 inch thick. In a bowl, toss the strawberries and rhubarb with the sugar, cornstarch and zest. Mound the fruit in the center of the dough. Gently fold the dough up toward the center of the fruit, creating an edge about 1 1/2 inches wide, pleating dough evenly as you fold around each circle. Brush the edges with the egg. Bake until golden brown, about 20 to 25 minutes.



bovolo's LAMB + PINOT NOIR SAUSAGE w/ lavender + thyme

Makes 4 - 5 pounds

2 pounds pork shoulder, don't remove it's fat you want that!	1/2 cup pinot noir
1 pound lamb shoulder	2 tablespoons chopped flat leaf parsley
1 red onion, diced small	1 tablespoon minced garlic
4 teaspoons kosher salt	2 teaspoons fresh chopped thyme
1 tablespoon lemon zest	1 teaspoon fresh cracked black pepper
1 teaspoon toasted fennel seed, partially ground in a spice mill	1/2 cup pinot noir
1/4 teaspoon chili flakes (or more to taste)	
1/2 teaspoon lavender, crushed with your fingers	

hog or lamb casing (optional)

Grind the pork and lamb through a medium die. In a mixing bowl, gently combine the meat with the onion, parsley, salt, garlic, zest, thyme, fennel, black pepper lavender, chili flakes, and pinot noir. At this point, you can cook the sausage uncased or case it in the hog casings in links. Before cooking the links pierce them with a fork. They can be grilled or oven roasted in a 400F oven about 20 minutes.

