



Greetings-

This month's Hogwash newsletter comes to you from Dave, in order to help cut down Nancy's keyboard time.

Nancy devotes pretty much all daylight and quite a bit of the rest to Hogwash- whether in the field, barn, or office. Changes this year have placed even more demand on her, but with the help of very capable Leslie, the work was shared. I helped when possible, but my day job as a mechanic (at Cedar Circle Farm) took me out of the daily loop here.

If you experienced our Thanksgiving turkey pickup, you might have an idea of how much effort is needed behind the scenes. Winter is mildly calmer but brings a different set of issues. Water must be carried to bowls because hoses do not work. Grazing is not an option, so hay is fed, and barnyards are crowded. Cold weather demands more bedding for the animals. Snow (when it happens) buries electric fence wires, requiring close maintenance. If the precip is liquid, flooding and mud are problems (note- I love summer...).

So, the newsletter isn't filled with news, just a note to say all is well but it's time to take a breath; and also to thank everyone for their continued support.

Seared Petite Lamb Chops with Rosemary Balsamic Reduction

Courtesy of Emeril LaGasse

Ingredients

3 tablespoons extra-virgin olive oil
2 tablespoons finely chopped parsley leaves
1 tablespoon finely chopped rosemary
1 teaspoon minced garlic
6 (4-ounce) lamb chops
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 tablespoon olive oil
2 tablespoons minced shallots
1 teaspoon minced garlic
1 cup balsamic vinegar
1 large or 2 small rosemary sprigs
2 tablespoons butter

Directions

Preheat the oven to 400 degrees F.

In a small bowl, combine olive oil, parsley, rosemary, and garlic. Season with salt, to taste. Set aside.

Set a 12-inch oven-safe saute pan over medium-high heat. Season the lamb salt and black pepper. Add 1 1/2 teaspoons of the oil to the saute pan and sear the chops on each side. Baste them with the herb and oil mixture. Transfer the pan to the oven and cook until the lamb is rare, about 5 minutes. Alternatively, you can grill the lamb chops.

Make the balsamic drizzle while the lamb is cooking: Set a 1-quart saucepan over medium heat and add the remaining 1 1/2 teaspoons of olive oil. Once the oil is hot, add the shallots to the pan and sweat until translucent, about 1 minute. Add the garlic to the pan and sweat for 30 seconds. Pour the balsamic vinegar into the pan and bring to a boil. Add the rosemary and allow the balsamic to gently boil and reduce until only about 1/4 cup of balsamic remains, about 10 minutes. Season with 1 teaspoon of salt and 1/2 teaspoon of black pepper. Remove from the heat and swirl the butter into the pan. Remove the rosemary sprigs before using.

When the lamb is rare, remove from the oven and let rest for 5 minutes before serving. Drizzle with the balsamic reduction.

