



Adobo Rubbed Rack of Lamb with Quinoa Salad & Papaya, Rosemary, Garlic Mojo

QUINOA SALAD

2 qts. water
 1½ pounds quinoa, rinsed
 ½ cup chopped fresh parsley
 ¼ cup chopped fresh oregano leaves
 1 tsp. minced garlic
 3 Tbs. extra virgin olive oil
 3 Tbs. sherry vinegar
 Salt and pepper to taste

To prepare the salad:

1. Bring the water to a boil in a saucepan and add the quinoa.
2. Cook over high heat for 6 minutes.
3. Strain off the cold water. Drain, transfer to a mixing bowl and let cool for 10 minutes.
4. Mix in the parsley, oregano, garlic, olive oil, vinegar, salt and pepper.
5. Refrigerate until ready to use.

PAPAYA, ROSEMARY & GARLIC MOJO

2 Tbs. olive oil
 1 Tbs. minced garlic
 1 ripe papaya, peeled, seeded and cut into ½" dice
 1 Tbs. chopped fresh rosemary leaves
 1 tsp. sugar
 Salt and pepper to taste

To prepare the mojo:

1. Heat the olive oil in a pan or a skillet and sauté the garlic over medium heat for 3 minutes.
2. Add the papaya, rosemary, sugar, salt and pepper and remove from heat.
3. Let cool, transfer to a mixing bowl, and chill in the refrigerator before serving.

DRY ADOBO RUB

5 Tbs. fennel seeds
 5 Tbs. mustard seeds
 5 Tbs. toasted cumin seeds
 6 dried ancho chilies seeded and coarsely chopped
 6 dried guajillo chilies seeded and coarsely chopped
 2 Tbs. crushed red pepper flakes
 6 Tbs. salt

To prepare the rub:

1. Heat a large skillet over high heat.
2. Place all the ingredients in the skillet and toast until they become fragrant and charred and the seeds begin to crackle, 5 to 7 minutes. Remove the skillet from the heat and let cool.
3. While working in batches, transfer the toasted ingredients to spice mill (coffee grinder) and grind until smooth. Store in an airtight container until needed.

ASSEMBLY

Brush the lamb rack with olive oil then thoroughly coat the lamb with the adobo rub. Transfer the lamb to a platter and let sit in the refrigerator for 1 hour. Brown all sides of the lamb rack and place in a preheated oven at 340° for approximately 16 minutes to cook to medium; remove the lamb and rest for 5 minutes before cutting. Place the quinoa onto the center of the serving plate and make a well. Lay the sliced lamb onto the quinoa and drizzle the mojo over and around the lamb.