

INGREDIENTS

2 serrano peppers, quartered lengthwise and seeded
1 small tomato, quartered
1/2 small onion
4 slices prosciutto ham, about 5 x 5 inches
1/4 cup molasses
2 tablespoons cilantro flakes
1 tablespoon Dijon mustard
1 tablespoon brown sugar
1 tablespoon chili powder
1 tablespoon cumin seed
1 teaspoon habanero sauce
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 rack of lamb, French cut with 8 ribs (about 1 1/2 pounds)
1 cup chicken broth
3/4 cup cream
2 teaspoons chipotle pepper sauce
1/2 cup quick grits
1/8 teaspoon liquid smoke (only if smoker is not an option)
1/2 cup shredded Cheddar cheese
1/4 cup finely crushed yellow and blue tortilla chips

DIRECTIONS

Preheat oven to 425°F. Smoke serranos, tomato and onion with your favorite wood chips for 20 minutes; remove from smoker and allow to cool. (If a smoker is not available, roast in oven for 15 to 20 minutes or until edges of vegetables start to blacken.)

While serranos, tomato and onion are smoking, arrange the prosciutto in muffin tins to form four small bowls and place in oven for 15 minutes. Remove and allow to cool.

In a small bowl, combine molasses, cilantro, mustard, brown sugar, chili powder, cumin seed, habanero sauce, cinnamon, and cloves. Mix well with a fork and set aside.

Cut fat on top of lamb in a crisscross pattern. Put lamb on a roasting rack in a roasting pan and place in oven for approximately 15 minutes or until it has browned somewhat and the juices begin to run.

Remove from oven and spread molasses mixture over topside; place back in oven and reduce temperature to 400°F. DO NOT OVERCOOK. Use a meat thermometer and adjust time if necessary to insure that lamb is served rare (125°F) to medium-rare (130°F). Remove lamb from oven and spoon excess juice over it.

While lamb is in oven, peel skin off tomato and puree in a blender or mini food processor with serrano and onion. Combine puree, chicken broth, cream, and chipotle sauce in a medium saucepan and bring to a boil. Add grits and cook 5 to 7 minutes, stirring frequently until done. Remove from heat and stir in cheese.