



DIJON & HERB CRUSTED RACK OF LAMB (Serves 2)

- 1 Grass-Fed Rack of Lamb, Frenched & Cap-Off
- 1½ tablespoons olive oil
- Kosher salt & freshly ground black pepper
- ½ cup panko breadcrumbs
- ¼ cup grated Pecorino Romano cheese
- 1 tablespoon chopped flat leaf parsley
- 1 teaspoon chopped fresh thyme leaves
- ½ teaspoon chopped fresh rosemary leaves
- 2 tablespoons Dijon mustard

1. Heat a heavy skillet over high heat. While it's heating, rub rack of lamb with 1 tablespoon of olive oil and season generously with salt and pepper. When the pan is sizzling hot, sear lamb until golden brown on all sides, about 6 minutes total. Place browned lamb on a cutting board to rest until completely cool, about 30 minutes.
2. Preheat oven to 450 degrees F.
3. In a small bowl, stir together breadcrumbs, cheese, parsley, thyme, rosemary, and remaining ½ tablespoon olive oil; mix well. Spread mixture on a plate. Coat cooled lamb with Dijon mustard then roll in seasoned bread crumbs. Press crumbs evenly into lamb, creating a nice, thick coating.
4. Place lamb on a rimmed baking sheet, and roast until an instant-read thermometer inserted into the thickest part of the meat registers 120 degrees F, approximately 20 to 30 minutes. If the crust looks like it's getting too dark toward the end of cooking, loosely tent with foil.
5. Remove lamb from oven and rest on a cutting board for 10 minutes before carving into chops and serving.

GRAND CARNIVORE COLLECTION



2 ANGUS BEEF NY STRIP STEAKS (12oz each)
Hand-cut boneless Angus beef striploin steaks. The cattle are pasture-raised on a 100% vegetarian diet in humane conditions, without any antibiotics or hormones.

PRO TIP: With a steak this good, you can keep it simple with salt, pepper and a hot grill. Enjoy all that natural beef flavor.



2 BERKSHIRE PORK PORTERHOUSE CHOPS (14oz each)
What the T-bone steak is to beef, the porterhouse chop is to pork. Our Berkshire pork is richer, darker and juicier than the average pork and has more marbling and tenderness, too.

PRO TIP: These are hefty chops, you'll want to sear them in a pan and finish in the oven. If grilling, start over direct heat and then move the chops to the cooler part to finish.



2 GRASS-FED FILET MIGNON STEAKS (8oz each)
Barrel-cut steaks from the thick end of the tenderloin make for impressive filet mignons. Extra thick, with superb texture, this is the holy grail of steak.

PRO TIP: Grass-fed beef cooks faster than you expect. Keep a close eye on it to avoid drying it out and avoid cooking it beyond rare to medium rare.



1 GRASS-FED LAMB RACK (28oz)
100% grass-fed, rack of lamb from Australia. Comes "frenched" and "cap off" meaning the rib bones have been cleaned of fat and are exposed, but there is just enough fat left on the meat to make it ideal for roasting.



2 CHICKEN LEG CONFIT (5oz each, 2 per pack)
Juicy, antibiotic-free chicken leg and thigh meat is slow cooked in duck fat until tender. "Confit," a traditional method of preservation, is full of flavor, ready-to-eat, and adaptable to many recipes.

PRO TIP: Chicken confit needs little preparation, as it is fully cooked. Just heat thoroughly on the grill, under the broiler, or place in a hot pan to get the skin crispy.