

Chef Jim Bostsacos, Molyvos (New York) suggests serving a soft berry-flavored red Syrah wine with this meal.

**Grilled Rack of Lamb, Summer Vegetable Salad,
Basil and Charred Tomato Vinaigrette**

Prep Time: 35 minutes Cook Time: 25 - 30 minutes Makes: 8 servings

Rack of Lamb Salad

2 Fresh AMERICAN Lamb racks, Frenched
2 tablespoons olive oil salt and pepper to taste
2 cups arugula leaves

Brush racks with oil, season with salt and pepper. Grill racks meat-side down, over medium-hot coals. Cook for 8 minutes, turn racks. Cook 8 additional minutes or to desired degree of doneness. Use meat thermometer to test lamb, medium-rare 145°F, medium 160°F or well done 170°F. Cover and let stand 10 minutes. Cut each rack between bones into chops.

To assemble: In the center of 8 plates, place 1/2 cup vegetable salad. Place 1 chop on top so that bone is facing 2 o'clock. Put a heaping spoonful of **Skordalia** on chop and lean a second chop against the first so that it is facing 5 o'clock. Generously drizzle plate with tomato vinaigrette and top with arugula leaves

Skordalia (makes about 3/4 cup)

1 tablespoon almonds
3 large cloves garlic
1 small potato, boiled with skin, chopped (use warm)
1/4 teaspoon coarse salt
1/4 teaspoon white pepper
3 tablespoons white vinegar
3 tablespoons sparkling water

In food processor grind almonds until very fine. Add garlic, potato, salt, pepper and process until smooth. Add vinegar and sparkling water and process until consistency of creamy mashed potatoes.

Tip: Can be prepared day ahead. Bring to room temperature the day of use.

Vegetable Salad

1/4 cup extra virgin olive oil, divided
1 yellow bell pepper 1 green bell pepper
1 zucchini, cut into 1/2-inch thick strips
1 ear corn, husk removed
1 small eggplant, sliced 1/2-inch thick
1 small red onion, sliced 1/2-inch thick
8 leaves arugula
2 tablespoons red wine vinegar
2 tablespoons chopped fresh basil leaves
1/4 teaspoon salt
1/4 teaspoon ground black pepper

Brush vegetables with 2 tablespoons oil. Grill peppers, zucchini, corn, eggplant and onion over medium-hot coals. Turn, grilling both sides. Peel and seed peppers, cut into 1-inch pieces. Cut other vegetables into 2-inch pieces. Cut corn off cob. Place all grilled vegetables and arugula in bowl. Combine vinegar, remaining 2 tablespoons oil, basil, salt and pepper. Pour over vegetables and gently toss.

Charred Tomato Vinaigrette

(makes about 1 1/2 cups)

5 plum tomatoes
1/3 cup plus 1 tablespoon extra virgin olive oil 1/4 cup red wine vinegar
1 tablespoon sherry vinegar
1 clove garlic, finely chopped
1 teaspoon granulated sugar
1 teaspoon ground cumin
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Toss tomatoes with 1 tablespoon oil. Cook on grill or in hot oven for 5 to 6 minutes. Cool, peel, remove seeds and finely chop, drain. In medium bowl combine tomatoes, vinegars, garlic, sugar, cumin, salt and pepper. Whisk in oil until well blended.

Tip: This dressing can be made the day ahead.