



## American lambsticks with port-infused fig and apricot chutney

Regional Corporate Chef Duane Keller,  
Heritage Hunt and Golf Country Club,  
Gainesville, Va.

Yield: about 8 appetizer servings

Menu price: \$9.50;  
food cost/serving: 45%

Port wine	2 C
Light brown sugar	1/2 Lb
Shallots, chopped	4 each
Lemon, zest of	1 each
Cinnamon stick	1 each
Kosher salt	1 tsp
Ground allspice	1/4 tsp
Ground cloves	1/8 tsp

Dried apricot halves	1/2 Lb
Fresh figs, firm, stemmed, halved	1 Lb
American lamb rack, frenched, roasted to medium-rare	1 each

1. In a large saucepan combine port, brown sugar, shallots, lemon zest, cinnamon stick, salt, allspice and cloves and bring to a boil. Reduce heat to a simmer and cook until mixture is thickened and reduced by 2/3, forming a thick syrup.

2. Add apricots and figs and cook gently until figs are very soft and beginning to fall apart and most of liquid has evaporated, about 30 minutes.

3. Serve chutney with a single frenched lamb chop.



breasts are mild, too," she explains. "With the salsa you have the tanginess of the peppers, the sweetness of the pineapple, and lemon and lime juice add a subtle bit of acidity. Olive oil adds a bit of shine and body, as well."

Salsas are not even out of place at the Oak Steakhouse, an Italian steakhouse in Charleston, S.C. Mango salsa accompanies sesame-encrusted yellowfin tuna with a wasabi and ginger-soy glaze (\$26). "You have the sweetness of the mangoes and peppers that give a bit of bite—and there is a touch of Champagne vinegar and honey," Chef Brett McKee says. "The sweet and savory flavors