

A SIMPLE DINNER PARTY

WITH

Colorado Lamb

PRESENTED BY CHEF JON MORPURGO
CULINARY CONSULTANT SYSCO FOODSERVICE
CERTIFIED CHEF DE CUISINE

Mojito

- ¼ cup of mint simple syrup
(1 cup water boiled, Add 1 cup sugar, 1 t Karo corn syrup,
1 cup of mint leaves, let steep 10 minutes and strain)
- 1 cup of rum
- 1 lime
- 12 mint leaves
- 1 can club soda
- 1 can sprite



LAMB PITA SLIDER

- Mini Pita
- Shaved leg of lamb
- Sliced Colorado Amorosa hot house tomato
- Kalamata Olives
- Fiesty feta cheese spread
- Fine sliced romaine lettuce
- Pickled onions (4 red onions, 2½ cups apple cider vinegar,
1 t Italian seasoning, 1 t chalula hot sauce, ½ t black pepper, 1 t salt)



GRILLED LAMB CHOPS WITH AN ORZO SALAD & FIG BALSAMIC GLAZE

- Lamb chops Salt
- Pepper

- Orzo cooked off
- Olive oil
- Apples cider vinegar
- Cucumber
- Scallions

- Tomato
- Roasted red peppers
- Italian flat leaf parsley
- Mint
- Fig balsamic glaze

