

## Newsletter – Fall 2009

### New! More Lamb Chops!

This year we are considering selling our lamb to selected restaurants in the Albuquerque area. In order to do so, we are trying out a new processor, Western Way Meat Processing, which is a USDA full-time inspected plant. The USDA label will allow us to sell, for the first time, individual cuts of lamb. We will have a limited quantity of rib chops, loin chops, legs, shanks, stew meat, and ground lamb for sale. If you would like to supplement your regular order and get some more of your favorite cuts, please call us at 575-854-2847 or send e-mail to [DunhillRanch@Hughes.net](mailto:DunhillRanch@Hughes.net).

### It's a Dog's Life...

Hi. My name is Stryke, and I'm a Kelpie from Australia. If you're from Scotland or Ireland, you'll be thinking that a Kelpie is some sort of watery horse, best known for drowning men and seducing women. As you can see from the photo below, I'm nothing of the sort. I admit, I'm handsome enough to seduce women, but I don't know anything about drowning people.



What I DO know all about is sheep. I know how to move them from one end of the pasture to the other. I know how to get them into the pens at night when the coyotes start howling. I know how to keep 'em out of the garden,

and how to take them the shortest way to water. I can even round them up when they are spread all over the hillsides and bring them to that guy who calls himself The Shepherd.

Do you think that it's an easy job? Think again. Imagine trying to move a bunch of marbles across a large table using a chopstick. Then imagine that some of the marbles are coated with honey and the table is tilted down at one side. That's an easy job compared to what I do.

To move sheep well, you have to know what they're going to do before they know it. You've got to know what The Shepherd wants, even when he doesn't. You've got to do it regardless of whether it's raining, hailing, snowing, or just broiling hot. Most importantly, you have to keep on with the job no matter how long it takes. I'll tell you a little story that gives you an idea of how difficult it can get.

The Shepherd, being a bit lazy, has gotten into the habit of showing me where the sheep are in the pasture, and telling me to go get them, even if they are a half-mile off. Well, that's no big deal on a normal day, but two days ago, just when I had all the sheep gathered in a bunch and was starting to move them, we had to wait while a line of trucks went down the dirt road. Half the sheep were on one side of the road, half on the other, and I had the devil of a time getting them all going again once the trucks had passed. So, I get 'em going, and then two of the older (and craftier) ewes decided they didn't want to go. They hid behind a bush and I actually had to threaten to bite them before they would move. In about 10 minutes I got them all to where The Shepherd was- and he was nowhere to be seen! What to do? My job isn't done until he says, "That'll do", so I just had to keep circling them in one spot until he finally showed up - 30 minutes later! There I was, busting my chops to get the job done, and he was on the telephone the whole time, dealing with something called a credit card company. Some Shepherd!

## Simple Lamb Marinade

This recipe makes about a cup of marinade, which is enough to marinate a bunch of chops or a whole roast

This recipe was posted on the web (#103317 on [www.recipezaar.com](http://www.recipezaar.com)) and is really quick to make and is great for grilling or roasting lamb.

Many thanks to S. Ducklow for the link to this recipe.

### Ingredients

1 ZipLoc Bag (gallon size)  
¾ cup teriyaki sauce  
¼ cup low-sodium soy sauce  
6 cloves minced garlic  
½ tsp black pepper  
1 tsp dried rosemary, crushed  
¼ tsp dried thyme  
3 Tbs Dijon-style mustard  
2 Tbs honey

### Technique

Add all the ingredients to the ZipLoc bag, seal the bag, and slosh it around to blend all the ingredients together. It helps to put the bag in a bowl to hold it upright, while you are adding the ingredients.

Put the lamb chops or roast in the bag, re-seal it, and refrigerate for at least 4 hours or as much as 24 hours. Turning the bag once or twice during marinating is a good idea, but is not absolutely necessary.

Remove the bag from the fridge and bring it to room temperature before cooking.

Heat up the oven or grill and start cooking. You can use the remaining marinade for basting, but do not use it for a sauce without boiling it for a couple of minutes first.

## Parmesan Crusted Chops

This recipe for lamb chops is quick and simple and really good. Serves 4.

### Ingredients

¾ cup grated Parmesan cheese  
½ cup unseasoned bread crumbs  
½ cup dried parsley  
2 Tbs dried basil  
1 Tbs dried tarragon  
1 Tbs garlic powder  
1 tsp dried thyme  
1 tsp dried rosemary, crushed

8 lamb chops  
Some Dijon-style mustard

### Technique

Put all the dry ingredients in a bowl and mix well. Then pour the resulting coating mixture onto a large plate.

Pre-heat your oven to 400. Lightly oil a frying pan and put it on the stove for a couple of minutes at high heat.

Put four of the chops in the pan and sear on both sides. Then remove them from the pan to a plate and start the other four chops. You can start the next step while the second set of chops is searing.

Coat the seared chops with a very little Dijon mustard on one side and press firmly into the coating mixture. Repeat on the other side and transfer to a shallow roasting pan.

Put the roasting pan in the oven and bake the chops until they reach the desired doneness (125 degrees for rare, 135 for medium rare, 145-150 for medium). If desired, you can broil them for the last minute or so to get a dark brown crust

**Vanishing Dog Food** – Do you have a dog who's a fussy eater? Try this recipe and watch the food disappear! Take the bones left over from your nicely marinated grilled chops and put 'em in a small pot with just enough water to cover them. Bring to a boil, cover, and simmer for a half-hour while you're doing the dishes. Discard the bones, and let the broth cool in the fridge. Pour a little broth over your dog's regular kibble. You won't need to call him for dinner. I guarantee it – Stryke.