

Fresh Mint Pesto

Or Presto Pesto

1 cup tightly packed fresh mint leaves.	1 cup tightly packed flat parsley leaves
1 clove of garlic	2 Tbs pine nuts
1/3 cup extra virgin olive oil	3 Tbs Parmesan cheese

Salt & pepper to taste.

Add all ingredients into food processor but olive oil blend until coarsely chopped. While motor still running drizzle in the olive oil. Process until it become paste like. Set a side until ready to use. This mint pesto is especially good with balsamic vinegar honey glazed lamb chops.

Balsamic Vinegar-Honey Glaze

1/2 cup aged Balsamic vinegar 1/4 cup honey

Whisk together the vinegar and honey, season with salt & pepper set a side.

Baby Lamb Chops

With your grill on high, brush each chop with olive oil front and back, season with salt and pepper. Place on grill and cook for 3 to 4 minutes (or until slightly charred). Flip and repeat. When almost done, pull off grill and brush on the balsamic honey mixture. Coat well, return to grill of about another minute or so on each side. Serve with generous helping of mint pesto. Done.

Squashed golden potatoes

Clean about 8 golden potatoes.

Place clean potatoes in a microwave dish and cover with plastic wrap. Cook on high for about 5 minutes. (Until you can pierce them with a fork.) Remove from bowl and place on cutting board. Take a large spatula and squish the potatoes to make a potato cake. Sprinkle with season salt and pepper. In a large skillet heat up about 1/4 cup of olive oil. Dice green onions and 1 clove of garlic. Add it to the olive oil in skillet. Brown slightly. Add potato cakes. Cook them until crisp. Be careful when turning to keep cake intact. Remove and serve.