



Sumac Rubbed Lamb Lollipops Fumata Bianca Ketchup

by Chef Brian Reyelt of Citizen Public House

Ingredients:

For the lamb

- 2 racks of lamb, Frenched

For the rub

- 3 tablespoons ground sumac
- 1 tablespoon rosemary, chopped
- 1 clove garlic, minced
- salt and pepper

For the Fumata Bianca ketchup

- 12 ounces Fumata Bianca beer
- 8 ounces tomato paste
- ½ cup sugar
- 2 tablespoons garlic, chopped
- ½ cup white onion, minced
- 1 tablespoon cider vinegar
- 1 tablespoon extra virgin olive oil
- salt and pepper

Directions:

For the rub and lamb

1. The day before you intend to serve the dish, combine all of the rub ingredients.
2. Rub the lamb with the spice mixture and let sit in the refrigerator for twenty-four hours.
3. The next day, grill the lamb to an internal temperature of 126 degrees. Remove from the heat and allow the meat to rest for 3-5 minutes. Slice the racks between each bone, creating “lollipops,” and serve with the house ketchup.

For the ketchup



1. Using a sauce pan, sweat the garlic and white onion with the oil over medium heat until translucent.
2. Add the beer and bring to simmer. Reduce the mixture by 25%. Then, slowly whisk in the remaining ingredients and reduce the heat to low. Simmer the sauce for 10-15 minutes more before removing from the stove. Chill the ketchup before serving.

