

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 03 March 2005



March is here, which means that Spring is on its way! Easter is coming up, on **Sunday, March 27th.**

Traditionally, folks tend to serve ham, lamb or prime rib for dinner. In this latest edition of the newsletter, you'll find a recipe for lamb chops and a side dish or grill-roasted potatoes. If you would rather go out to eat, make your reservations now at any of our three locations.

Chicago 312-467-9696

Lombard 630-953-8880

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Schaumburg Summer 2005

www.webergrillrestaurant.com

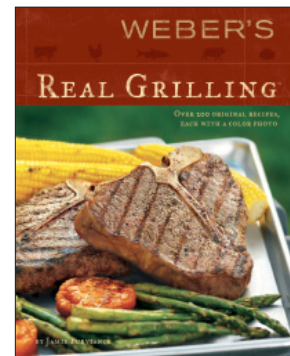


Easter Egg-citement

Make your Easter reservations today.

Savor *Real Grilling*™, A NEW Cookbook from Weber®.

Weber's *Real Grilling*™ is the best thing to hit the grill since steak. It's the book readers will turn to for straight-up grilling advice and more than 200 original recipes - each with a mouthwatering color photo. Through March 31, when you have lunch at Weber Grill Restaurant 4 times you will get the new Weber® cookbook *Real Grilling*™.



Rosemary Lamb Chops with Grill-Roasted Potatoes

For the seasoning:

- 1 tablespoon finely chopped garlic
- 1 teaspoon kosher salt
- 1 tablespoon finely chopped fresh rosemary
- 2 teaspoons finely chopped fresh thyme
- 3/4 teaspoon freshly ground black pepper
- 2 pounds new potatoes, about 1-1/2 inches in diameter, washed and quartered
- 2 tablespoons extra-virgin olive oil plus more for brushing the chops
- 8 lamb loin chops, about 4 ounces each and 1-1/4 inches thick, trimmed of excess fat

The juices that drip from lamb chops through a sizzling hot grate turn to a type of smokiness that makes serious carnivores a little weak in the knees. Here we brush the chops with extra-virgin olive oil and a savory medley of garlic and fresh herbs for an authentic taste of Italy.



To make the seasoning: Place the chopped garlic on a cutting board and sprinkle the salt on top. Using the side of a knife, crush the garlic and salt together to create a paste. Add the rest of the seasoning ingredients and chop them together for even distribution.

Place the cut potatoes in a medium bowl. Drizzle the 2 tablespoons of olive oil over the top and add about half of the seasoning mixture. Stir the potatoes to evenly coat them. Grill the potatoes over Direct Medium heat until tender and browned on all sides, 10 to 15 minutes, turning occasionally. Remove the potatoes from the grill and keep them warm while you grill the lamb.

Lightly brush or spray the lamb chops on both sides with olive oil. Use the remaining half of the seasoning mixture to spread on both sides of the lamb chops. Grill the lamb chops over Direct Medium heat until medium rare, 9 to 11 minutes, turning once halfway through grilling time. Serve warm with the potatoes.

Makes 12 servings