

# What's Simmering With Chef Jack?

Greetings to all!

Well, spring finally made its official appearance this past month, even tempting us with a few summer-like days in advance! I think everything is shaping up for a great summer, especially at your Oconomowoc Lake Club.

This summer at Dockside we will feature three menus – a June, July and an August menu, each mixing summer classics with fresh seasonal ingredients. Along with these three set menus, we will still feature our weekly seafood and meat specials along with daily specials. Be sure to continue to check your mid-weekly email alerts advertising the seafood and meat specials as well.

This month's recipe, Lamb Meatballs or Lamb Burgers, is a quick and easy way to use lamb (or you can substitute your favorite meat). It's a great recipe for a cocktail party on your patio, or why not bring them along on the boat for the annual OLC Pier Party on June 25.

We always appreciate your input and suggestions... just drop me a note. Please send me an email to [jkaestner@wi.twcbc.com](mailto:jkaestner@wi.twcbc.com), or mail it to the attention of Chef Jack at the Oconomowoc Lake Club. I look forward to hearing from you!

Happy eating everyone and here's to a safe and fun summer!



Jack Kaestner, Chef Jack  
OLC Executive Chef



*Grass fed lamb has many wonderful flavors and great textures. I always like to add spices to enhance the flavor, not dominate it. So adjust the seasonings to your own taste. These recipes incorporate many flavors that pair well with lamb, which I think brings out the subtle grass fed lamb taste.*

## LAMB MEATBALLS OR LAMB BURGERS

### INGREDIENTS:

- 1 # Ground lamb
- 1 ea. Egg
- 2 ea. Garlic cloves, minced
- 2 tbsp. Chopped parsley
- 1 tsp. Salt
- 1/2 tsp. Fresh ground pepper, dried rosemary, dried thyme or 1 tsp. if using fresh
- 1/2 cup Bread Crumbs
- 2 tbsp. Red wine

### METHOD:

Combine lamb, egg, garlic, parsley, salt, pepper and spices. In a separate bowl, soften bread crumbs with wine and add to meat. Mix well and shape into 1/2 oz meat balls. Heat oil in medium sauté pan, brown meat ball. Finish in oven, 10 minutes, 350 degrees.