





New Beginnings

A TIME FOR REBIRTH:

Whether you celebrate Easter, Passover, or simply the beginning of Spring, this is a time of year to celebrate with friends and family. The warmer weather and increasing amount of sunlight enables the grass, trees, and flowers to waken from their Winter slumber, budding breaths of life across the landscape.

As with many of the holidays we celebrate, there is an underlying metaphor to Easter that symbolizes the resilience of the human spirit and our capacity to evolve and grow as our needs and desires evolve year after year.

When gathering with your loved ones, rejoice in the abundance of conversation, laughter, and wonderful food at the table. Classics like deviled eggs, smoked ham, and sweet treats always bring a smile to everyone's faces, because living out our family traditions is often what brings an extra layer of joy to the day.

YOUR CELEBRATION TABLE:

As with any celebration, all of the delectable food that's been prepared will be the true star of your table, but a little decor goes a long way in adding an extra layer of warmth into your home.

The colors of Spring offer a greeting like no other. The dark colors of the Winter give way to all the lighter greens, pinks, and pastels of the newly blossoming flowers and trees. As woodland creatures emerge from their shelters and run about our yards, it's perfectly suiting that this is the time of year we take out our decorations of bunnies and chicks to signify the coming of Spring.

Floral centerpieces of tulips, hyacinth, and daffodils combine the feeling of the season with their bright and vibrant colors, which perfectly compliments the jovial spirit of everyone around the table.

SPRING COLOR PALETTE:



Global Traditions

Easter is celebrated in nearly 100 countries across the world, however, depending on the denomination of Christianity each country practices and whether they follow the Gregorian or Julian calendar, will reflect when the holiday is observed. Regardless of the exact date on which the most holy day within the Christian faith is celebrated, there are a number of similar types of foods and ingredients that people across the world prepare for Easter, including soups, sweet breads, eggs, and lamb.

Below are culinary traditions from countries near and far to reflect how food and faith can be common denominators amongst people no matter where they live.

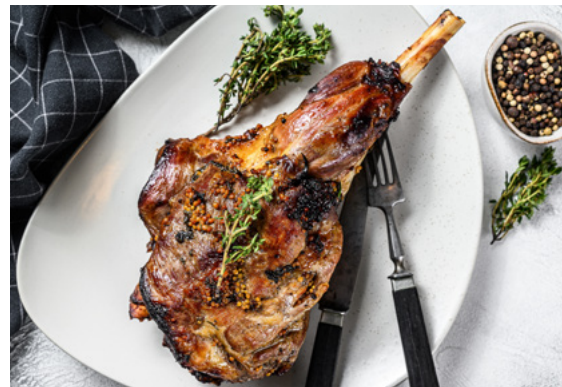
POLAND:

Żurek is a signature Polish soup that's made with fermented rye flour, a key ingredient that brings a distinguished flavor to the dish, along with kielbasa, carrot, and marjoram. The soup is then topped with hard-boiled eggs and, in certain regions of Poland, is served in a bread bowl.



FRANCE:

Le Gigot d'Agneau Pascal is a leg of lamb dish that's a showstopper on the table. While French cuisine can often be complex with its culinary techniques, this roasted dish is surprisingly simple to prepare and requires only a few key ingredients, including garlic and rosemary.



ITALY:

Pizza Chiena is a love letter to Spring and highlights the fondness Italians have for cured meats. This is not the same type of pizza we are accustomed to in the United States; it's more characteristic of a deep dish quiche featuring layers of different types of salami and cheese.



GEORGIA:

Chakapuli is a lamb stew that's considered a Spring staple in Georgian cuisine. The lamb is cooked in white wine, along with tarragon and unripe cherry plums, rendering a savory, tart, and sweet stew that has incredibly complex nuances of flavor on the palate.

GREECE:

Tsoureki is a sweet bread that features mahlab, a spice made from the seeds of a specific type of cherry, lending a distinct, subtle fruity flavor to the bread. In both Christian and Pagan cultures, the three braids the bread is woven into to make the loaf symbolizes the trinity of life.

MEXICO:

Capirotada is a bread pudding that's made with different ingredients across Mexico. Regardless of regional variations, bread, mulled syrup, fruits, cinnamon, and cloves are key ingredients in this holiday treat.



ROMANIA:

Pasca is a sweet bread made with raisins and lemon zest that's topped with lovely layer of cheese. For Romainians, the golden color of the bread represents the Sun, while the circular shape symbolizes life. Eating this bread at Easter is said to bring prosperity throughout the year.



ENGLAND:

Hot crossed buns, while available year-round, are the rolls served in England traditionally on Good Friday. Once stuffed with dried fruits, it's not uncommon to now find them filled with chocolate, nuts, and toffee. Regardless of fillings, the signature cross shape is piped onto each bun before baking them off in the oven.

ECUADOR:

With its ingredients coming from various regions across this small South American country, Fanesca perfectly represents the unity of the people and the diversity of food found in Ecuador. This signature soup, that's prepared exclusively during Holy Week, is made with fish, milk, cheese, flour, garlic, and twelve types of beans and grains.



JAMAICA:

Escovitch is a fried fish dish that's usually served on Good Friday. The fish is cooked with allspice and spicy pickled vegetables, including Scotch bonnet peppers, onions, and carrots. The dish is traditionally served with bammy, a flatbread made with cassava that's been made on the island since pre-Columbian times.

CYPRUS:

What better way to represent the coming of the warmer weather than to break out the grill? Souvla is a very popular meal Cypriots often have for lunch on Easter, which is made with large chunks of lamb that's skewered and cooked over hot charcoal.





WILD. NATURAL. SUSTAINABLE.

Spring Leg of Lamb with Game Jus

Prep Time: 5 hours • Yields: 8-10 servings

Ingredients:

1 pkg. Fossil Farms' Leg of Lamb
8 lbs.

8 cloves roasted garlic

1 tbsp. lemon zest

2 tbsp. sumac

2 tbsp. black pepper

1 tsp. kosher salt

3 tbsp. olive oil

1 large carrot, chopped

4 stalks celery, chopped

1 large onion, chopped

2 bunches fresh thyme

2 qts. lamb stock or water

1 tbsp. tomato paste

½ cup red wine

1 bay leaf

Equipment:

Oven

Large Dutch oven

Measuring spoons & cups

Small bowl

Roasting rack

Paper towel

Serving tray

Knife and fork

Method:

1. Preheat oven to 325°F.
2. Remove the leg of Lamb from package and pat down with a paper towel to remove any excess moisture. Season with salt and pepper.
3. Heat a large Dutch oven (over medium-high heat) with 2 tablespoons of olive oil and sear the leg of Lamb on all sides until browned.
4. Remove Lamb from the Dutch oven and set aside on a roasting rack.
5. In the same Dutch oven, add the carrot, onion, and celery, cook until tender or translucent. Add red wine and reduce by half, then add stock, thyme, tomato paste, and bay leaf.
6. While this cooks, in a small bowl smash roasted garlic and add lemon zest, sumac and remaining olive oil to create a paste. Rub this paste into the seared leg of Lamb.
7. Add the leg of Lamb back into the Dutch oven, cover and remove from heat.
8. Place the leg of Lamb into oven and braise for 4 ½ hours until tender.
9. Remove Lamb from oven and allow to sit in warm braising liquid for another hour.
10. Remove lamb, then strain the liquid and place in a medium sauce-pot. Reduce by half to create jus to glaze the Lamb.
11. Place lamb on a serving tray, then pour the jus over it.
12. Slice or pull apart the meat and enjoy!





Orange & Rosemary Glazed Spiral Ham

Prep Time: 3 hours • Yields: 8-10 servings

Ingredients:

- 1 Fossil Farms' Bone-in Smoked Spiral Cut Ham
- 2 cups pork or chicken stock
- 3 garlic cloves
- ½ cup orange marmalade
- ¼ cup Dijon mustard
- ½ cup light brown sugar
- 1 orange, zested and juiced
- 1 tbsp. fresh rosemary leaves

Equipment:

- Baking dish or roasting pan
- Aluminum foil
- Food processor
- Small saucepan
- Pastry brush

Method:

1. Preheat oven to 325°F.
2. Place ham in baking dish or roasting pan and add the pork or chicken stock. Depending on the size of your pan, you may need more or less liquid; there should be about an inch of liquid at the bottom of the pan.
3. Cover the ham with aluminum foil and bake for 2 hours or until its internal temperature has reached 140°F.
4. Prepare the glaze by adding the remaining ingredients into a food processor and pulse until smooth.
5. Spray a small saucepan with non-stick cooking spray to help prevent glaze from scorching and make for an easier cleanup.
6. Pour glaze into saucepan over medium-high heat and stir frequently until mixture comes to a boil. This will help release the oils from the rosemary so it comes through in the glaze.
7. Pull ham out of the oven and apply glaze.
8. Place ham back in the oven and bake, uncovered, for an additional 20-30 minutes.
9. Let ham rest for 10 - 15 minutes before carving.



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Honey-Lemon Lamb T-Bone Chops with Greek Olives Relish

Prep Time: 45 minutes • Yields: 4 servings

Ingredients:

1 pkg. Fossil Farms' Kentucky Lamb T-bone Chops, 5 ea. avg. 2 lbs.

- ¼ cup fresh lemon juice
- 2 tbsp. honey
- 1 tbsp. garlic, finely chopped
- 1 tbsp. fresh thyme leaves, chopped

Olive Relish:

- ½ cup pitted Kalamata olives, chopped
- ¼ cup Manzanilla green olives with pimento, chopped
- 2 tsp. fresh lemon juice
- 2 tsp. lemon zest
- 2 tsp. fresh thyme leaves, chopped
- Black pepper, as desired
- Honey and lemon wedges, for serving

Equipment:

- Oven
- Cast iron skillet
- Large Ziploc bag
- Measuring spoons & cups
- Medium bowl
- Cling wrap
- Meat thermometer

Method:

1. Combine lemon juice, honey, garlic and thyme. Place Lamb chops in a resealable plastic food storage bag and add marinade. Marinate in refrigerator 30 minutes to 4 hours, turning once.
2. In a medium bowl, combine the Olive Relish ingredients; seal with cling wrap and refrigerate.
3. Preheat grill or broiler to medium. Remove chops from marinade and discard marinade.
4. Place the Lamb chops in a cast iron skillet or oven safe skillet and cook to medium rare finish (145°F), 7 to 11 minutes, turning once or twice.
5. Serve chops with Olive Relish and drizzle with honey, if desired. Garnish with lemon wedges.



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Rabbit in Green Peppercorn & Wine Sauce

Prep Time: 45 minutes • Yields: 4 servings

Ingredients:

1 pkg. Fossil Farms' Whole Rabbit Fryer, avg. 3 lbs.

- 3 tbsp. olive oil
- 2 cups dry white wine
- 1 tbsp. green peppercorns
- ½ cup cream or half-and-half
- Salt and pepper
- 2 cups chicken stock

Equipment:

- Stove
- Dutch oven (or)
- Large pot
- 2 Large bowl
- Measuring spoons & cups
- Wooden spoon
- Heated platter (or)
- Baking sheet pan

Method:

1. Heat a Dutch oven over medium high heat and add the oil. Saute the Rabbit in the oil until golden brown on all sides (about 4 minutes).
2. Add the wine and chicken stock, cover, reduce heat, and allow to simmer for 45 minutes.
3. Remove the Rabbit from the pot and place on a heated platter or baking sheet pan.
4. Simmer the braising liquid until reduced by half.
5. Smash the peppercorns them with a wooden spoon and add to the pot. Add the cream, and bring to a heavy simmer.
6. Cook for 3 minutes and add salt and pepper to taste.
7. Once Rabbit is cool enough to handle, shred the meat from the bones, if desired. Can be left on the bone, but use caution when eating the finished product as Rabbits have more small bones than chicken.
8. Pour the sauce over the rabbit, serve, and enjoy!



Spring Pea Hummus & Baby Artichoke Salad

Prep Time: 30-35 minutes • Yields: 4 servings

Ingredients:

½ cup snow peas
½ cup sugar snaps peas
½ fennel bulb
1 cup baby artichokes
3 qt. water
2 qt. ice water

Spring Pea Hummus:

1½ cups English peas
1 lemon, juiced & zested
4 cloves garlic, minced
1 tbsp. olive oil
3 tbsp. tahini
2 tsp. salt

Pear Vinagrette:

1 pear, cored & peeled
1 cup olive oil
¼ cup lemon juice
1 tbsp. mustard
2 tbsp. honey
1 tsp. fresh thyme leaves

Equipment:

Stove
Small pot
2 Large Bowl
Peeler
Measuring spoons & cups
Blender
Mandoline
Strainer
Cutting board

Method (Spring Pea Hummus):

1. In a small pot over medium high heat, boil the 1 quart of water with 1 teaspoon salt. Add the English peas and cook for 2 minutes.
2. Strain the peas and place into a blender. Add lemon, garlic, olive oil, and tahini. Blend on high until hummus is smooth, then season with salt to taste.
3. Store the hummus in a small plastic container and set aside in the fridge until serving.

Method (Pear Vinagrette):

1. In a small pot, boil 1 quart of water with 1 teaspoon of salt. Add snow peas and sugar snap peas into boiling water and cook for 1½ minutes. Remove from heat and strain, then add them into a large bowl with ice water to shock.
2. Peel the outer leaves of the artichokes and repeat the same process of blanching as in step 1.
3. With a mandoline, thinly shave fennel into ice water, so they curl.
4. Add pear, olive oil, lemon, mustard, honey and thyme into blender and blend until dressing has emulsified. Season with salt and pepper.
5. In a large mixing bowl, add snow and sugar snap peas, artichokes and fennel. Dress with pear vinagrette and season with salt pepper.
6. In a serving bowl place the spring pea hummus on the bottom, top with salad and enjoy!





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SUSTAINABLE.
MEATS.**