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CONTACT: CHLOE MATA CRANE (x104)
BALTZ AND COMPANY
212.982.8300

First American Lamb Jam Unites Seattle Chefs *At-Home Cook Michael Brown Wins First Place Prize For Bourbon Cider-Glazed Lamb Rib Chops*

DENVER, CO, October 27, 2009 — At the first ever American Lamb Jam on Sunday, October 25, at the Bell Harbor Conference Center International Promenade, the American Lamb Board partnered with Dine Around Seattle® (www.dinearoundseattle.org) to bring lambtastic dishes to the table. Seventeen Seattle chefs competed for top honors by creating succulent and savory selections paired with local Washington wines for the lamb loving public.

In honor of the American Lamb Jam, at-home cooks submitted their favorite lamb recipes for the “Fan of Lamb Recipe Contest” created by the American Lamb Board. At-home cook Michael Brown took home the first place prize for his *Bourbon Cider-Glazed Lamb Rib Chops with Smoked Apple-Almond Relish and Butternut Squash Mashers with Herbed Goat Cheese*. For the winning recipe, visit www.fansoflamb.com

“Creative and tasty recipes from chefs to consumers showed off the extraordinary versatility and flavor of American lamb,” says Megan Wortman, Executive Director, American Lamb Board. Guests at the American Lamb Jam enjoyed luscious lamb tastes from competing chefs, which received the following notable accolades:

- **Best of Show / First Place Loin** – Barking Frog for the *Sous Vide Superior Farms Lamb Loin, Coffee and Cocoa Nib Farro Risotto, Fall Squash Crépinette and Balsamic Glazed Onions* with a pairing from DeLille Cellars of Syrah, Yakima Valley.
- **Most Creative / First Place Shank** – Monsoon East for the *Pho Braised Lamb Shank Fresh Roll with Pho Gelee, Vermicelli Noodles, Micro Cilantro and Spicy Hoisin Condiment* with a pairing from Donedei Wines of 2004 Merlot, Columbia Valley.
- **Best Wine Paring** – Nell’s Restaurant for the Northstar pairing of a 2006 Merlot, Columbia Valley with *Braised Lamb Shoulder with Hummus, Rosemary and Black Currants*.
- **First Place Shoulder** – Lola for the *Anderson Valley Lamb Shoulder, Sweetbreads, Quince and Sumac Tagine* with a pairing from Spring Valley Vineyard of 2006 Uria, Spring Valley Vineyard, Walla Walla Valley.
- **First Place Leg** – Ponti Seafood Grill for the *Superior Farms Lamb-Waterchestnut Potstickers with Black Vinegar-Ginger Dipping Sauce* with a pairing from Kiona Vineyards Winery of 2003 Estate Reserve Syrah, Kiona Estate Vineyard, Red Mountain.
- **People’s Choice Award** – Steelhead Diner for the *Braised Lamb Shanks with Balsamic~Mission Fig Conserva and Truffled Hominy Polenta* with a pairing from McCrea Cellars of 2004 Syrah, Cuvee Orleans, Yakima Valley.
- **Honorable Mention** – Barolo Ristorante for the *Stinco di Agnello Brasato – Braised Lamb Shank with Sicilian Wine, Rosemary and Vegetables* with a pairing from J. Bookwalter Winery of 2006 Foreshadow Cabernet Sauvignon, Columbia Valley.

Fresh American lamb is available year round at QFC stores throughout Seattle and across the country at local grocers. For more information about the American Lamb Board please visit <http://americanlamb.com>. You can follow us on [Facebook](#) or Twitter, [@FANofLAMB](#), to keep up to date on news and events.

About the American Lamb Board

The American Lamb Board is an industry-funded research and promotions commodity board that represents all sectors of the American Lamb industry including producers, feeders, seed stock producers and processors. The Board, appointed by the Secretary of Agriculture, is focused on increasing demand by promoting the freshness, flavor, nutritional benefits, and culinary versatility of American Lamb. The work of the American Lamb Board is overseen by the U.S. Department of Agriculture and the board’s programs are supported and implemented by the staff in Denver, Colorado.

FOR MORE INFORMATION ABOUT THE AMERICAN LAMB BOARD, PLEASE CONTACT CHLOE MATA CRANE
(CMCRANE@BALTZCO.COM) AT BALTZ & COMPANY—212-982-8300