Community Coffee Marinated Rack of Lamb with Corn Maque Choux

SERVES: 4

4 Four-bone racks of lamb, Frenched
5 cups Community Coffee, Chilled
2 tablespoons olive oil
salt and black pepper to taste

Community Coffee is a Baton Rouge based company, and is the largest family-owned coffee company in America. It is one of the true flavors of the south and surprisingly using it as a marinade for lamb enhances with subtle flavors of the meat.

Place racks of lamb in a container and completely cover with Community Coffee. Marinate between 12 and 24 hours. Pre heat oven to 400 degrees. Remove lamb from marinade and pat dry with a towel. Season lamb generously with salt and pepper. Heat a large sauté pan over high heat and add olive oil. Sauté lamb on each side until the meat is golden brown. Place on a roasting pan and cook in the oven until the internal temperature is 130 degrees or about 12 minute. Remove the lamb from the oven and allow the meat to rest on a cutting board for 10 minutes. Slice the meat between the bones into chops and serve with Corn Maque Choux.

Corn Maque Choux
8 ears fresh corn
1/4 cup andouille, finely diced
1/2 cup bacon drippings
1 cup onion, chopped
1/2 cup celery, chopped
1/2 cup green bell pepper, chopped
1/2 cup red bell pepper, chopped
1/4 cup garlic, diced
2 cups tomatoes, coarsely chopped
2 tbsps tomato sauce
1 cup green onions, sliced
salt and black pepper to taste

Using a sharp knife, cut corn lengthwise through the kernels to remove them from the cob. Scrape each cob using the blade of the knife to remove all milk and additional pulp from the corn. In large pot, melt bacon drippings over medium-high heat. Sauté corn, onions, celery, bell peppers, garlic and andouille approximately 15 minutes or until vegetables are wilted and corn begins to tenderize. Add tomatoes, and tomato sauce. Continue cooking until juice from the tomatoes are rendered into the dish, approximately 15 minutes. Add green onions and season to taste using salt and pepper. Continue to cook an additional 15 minutes.