

RECIPES FROM THE
PIRATES OF
THE
CARSON VALLEY





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BUCCANEER BURGERS

INGREDIENTS

- 1 lb [Sinclair Family Farm ground beef](#)
- 1/2 cup grated sharp cheddar
- 2 tbsp chopped pickles
- 1 tbsp Dijon mustard
- Salt and pepper to taste
- 4 burger buns
- Condiments, lettuce, tomato, and onion for topping

METHOD

- Mix beef, cheddar, pickles, mustard, salt and pepper. Shape into 4 patties.
- Grill 4-5 minutes per side.
- Serve on buns with desired toppings.





LANDLUBBER LAMB STEW

INGREDIENTS

- 1 lb [Sinclair Family Farm lamb shoulder](#), cubed
- 2 tbsp olive oil
- 1 onion, chopped
- 2 carrots, sliced
- 2 potatoes, diced
- 2 cups beef broth
- 1 tsp rosemary
- Salt and pepper to taste

METHOD

- Brown lamb in oil.
- Add onion, cook until soft.
- Add remaining ingredients.
- Simmer 1.5 hours or until lamb and potatoes are tender.

Serve in [Love and Sourdough Bread Bowls!](#)





CANNONBALL CASSEROLE

INGREDIENTS

- 1 lb [Sinclair Family Farm ground beef](#)
- 1 cup cooked pasta of your choice
- 1 cup shredded mozzarella cheese
- 1/2 cup marinara sauce
- 1/4 cup chopped bell pepper
- 1/2 tsp garlic powder
- Salt and pepper to taste

METHOD

- Brown beef with bell pepper.
- Mix with pasta, sauce, garlic powder, salt and pepper.
- Top with cheese.
- Bake at 375°F for 20 minutes.





PLANK GRILLED PORK CHOPS

INGREDIENTS

- 4 [Sinclair Family Farm](#) pork loin bone-in pork chops
- 2 tbsp olive oil
- 1 tbsp fresh thyme
- 2 cloves garlic, minced
- Salt and pepper to taste

UTENSILS

1 cedar grilling plank, soaked for at least 15 minutes in water or other liquids, such as beer, cider, or wine, for added flavor.

METHOD

- Rub chops with oil, thyme, garlic, salt and pepper.
- Place seasoned chops on the soaked plank.
- Grill with lid closed for approximately 15-25 minutes at 350-400°, turning once.
- Remove the chops and plank from the grill. Let chops rest on the plank for 5 minutes before serving.

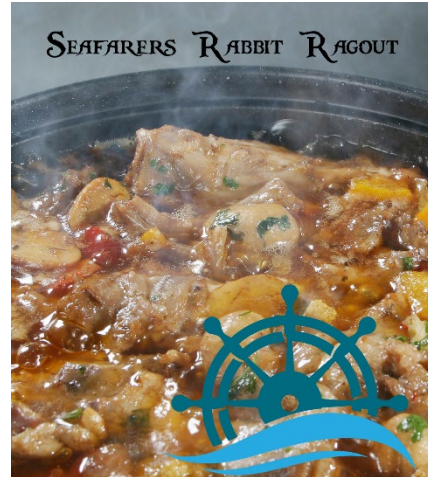




SEAFARERS RABBIT RAGOUT

INGREDIENTS

- 1 [Sinclair Family Farm rabbit](#), cut into pieces
- 2 tbsp butter
- 1 onion, sliced
- 8 oz sliced mushrooms
- 2 cloves garlic, minced
- 1 cup white wine
- 1 cup chicken broth
- 1 tsp thyme
- Salt and pepper to taste



METHOD

- Pat rabbit pieces dry and season with salt and pepper.
- Brown rabbit in butter, searing on both sides at medium-high heat. Set aside.
- Reduce the heat to medium. Add the onion and garlic and sauté until aromatic.
- Deglaze with wine by carefully pouring the wine and scraping brown bits from the bottom of the pan.
- Add broth, thyme, and mushrooms.
- Return rabbit to the pan, cover and simmer on low, for 2-2 ½ hours.
- Remove rabbit from the sauce and let it cool.
- Continue to simmer the sauce.
- Pull meat from the bones and shred it into bite-sized pieces. Discard the bones.
- Stir rabbit back into the sauce, adding butter or seasoning for flavor.

Serve over pasta.





CHICKEN AHOY SKILLET

INGREDIENTS

- 4 boneless chicken thighs, cut into 1-inch pieces
- 1 tbsp olive oil
- 1/2 red onion, sliced
- 1 red bell pepper, cut into chunks
- 1 cup cherry tomatoes
- 1/2 cup olives
- 1 tsp Italian seasoning
- Salt and pepper to taste
- ¼ cup low-sodium chicken broth



METHOD

- Sear chicken pieces in oil until browned. Remove from the skillet and set aside.
- Add onion and red pepper and stir fry until tender.
- Add broth and deglaze the pan by scraping up brown bits from the bottom of the skillet.
- Add chicken back to the pan and add cherry tomatoes and olives.
- Cook for 10–15 minutes, until the chicken is done and the veggies are tender.

