

MOSTARDA GLAZED LAMB SHOULDER CHOPS

Serves 4

2 cups balsamic vinegar
6 whole cloves
1 cinnamon stick
Zest from 1 orange
1 cup mostarda puree
6 mint leaves, minced
4 sage leaves, minced

2 basil leaves, minced
4 **American Lamb** shoulder chops *OR*
(6 to 8 oz each) *LOIN CHOPS*
3 Tbsp almond oil
Kosher salt and fresh ground black pepper,
to taste

- In a stainless steel pan, boil vinegar with cloves, cinnamon and orange zest; reduce by half. Strain vinegar. While hot, place in a bowl or pan; whisk in mostarda, mint, sage and basil.
- Pat lamb dry. Season with oil, salt and pepper; rub chops well. Brush vinegar glaze over both sides of each chop. Broil 4 inches from heat until brown; turning once. Lower heat; baste with glaze and continue turning chops. Cook to desired doneness. Remove chops, place on rack and brush with glaze. Allow chops to set 3 to 5 minutes.

CHEF'S NOTES: *Serve Mostarda Glazed Lamb Shoulder Chops over a Caesar salad or ratatouille risotto.*

