

Asian Flavored Lamb Chops



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

12 ~ thick cut lamb chops	1/4c balsamic vinegar
4 garlic cloves, finely minced	2T Dijon mustard
2T grated ginger	1/4c honey
2T cilantro, chopped	1/4c orange marmalade
1/2c soy sauce	1/4c olive oil

Place lamb chops in large zip~lock bag. Whisk together all marinade ingredients. If it's too thick, add equal amounts of soy sauce and olive oil until marinade is thick but liquid. Pour marinade over lamb chops, seal bag and refrigerate overnight.

Remove chops from refrigerator and grill is pre~heating to medium~high heat, pour marinade into saucepan. Bring to a boil, reduce heat and simmer until reduced by about half.

Spray grill grates with non~stick cooking spray and cook lamb chops about 4 minutes per side for medium rare. Brush with reduced marinade while grilling or use marinade as dipping sauce.

Debbie Spangler ~ Certified Personal Chef

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