

Lamb Chops w/ Mango Mint Salsa



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Thick lamb chops are marinated overnight and grilled

Serves 4

2 large garlic cloves, minced	8 thick cut lamb chops	2 garlic cloves, minced
1/3c dry white wine	4 mango, peeled, seeded, diced	1c fresh mint, chopped
1/3c Dijon mustard	1 red onion, thinly sliced	salt and pepper
1/3c mint jelly	1 red pepper, diced	6 limes, zested and juiced
1t dried thyme	2 jalapeno peppers, seeded, minced	1/4c olive oil, more or less to taste

Place lamb chops in large zip~lock bag. Mix together garlic, white wine, Dijon, mint jelly and dried thyme. Mix well until jelly is dissolved. Pour over lamb chops, seal bag and refrigerate at least 8 hours and up to 24 hours.

Mix together mango, onion, red pepper, jalapeno, garlic, mint, salt and pepper, lime zest and juice and olive oil. Refrigerate at least 2 hours to allow flavors to blend.

Remove chops from refrigerator and remove from marinade. Preheat gas grill (or broiler) to 500 degrees and spray racks or broiler pan with non~stick cooking spray and grill 2 minutes. Rotate chops 1/4 turn and cook another 2 minutes. Flip chops and repeat process.

Allow lamb chops to sit at room temperature 5 minutes before serving, and serve with mango mint salsa on the side.

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Debbie Spangler ~ Certified Personal Chef

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