

Dry Rub Lamb Loin Chops

Serves 4-6

Main Ingredient:

12 lamb chops

Herb Rub Ingredients:

½ cup olive oil

½ tsp. Dried basil, crushed

½ tsp. Dried savory, crushed

½ tsp. Dried marjoram, crushed

1 tsp. Black pepper, ground

1 Tbsp. Dried rosemary, chopped

Additional Ingredients:

1 cup white wine

½ cup cranberries

½ cup honey

½ cup orange juice

2 Tbsp. Butter

Preparation:

Salt and pepper TT (to taste)

Preheat oven to 475 degrees F.

Prepare herb rub. Put meat into a bowl and coat all sides with the herb rub.

Remove meat and put on rack in baking dish and place in oven.

Bake until interior temperature reaches 145 F, approximately 14-16 minutes.

Allow lamb to rest eight minutes. Remove meat from baking dish, discard fat, add white wine, cranberries, honey and orange juice. Set on stove top and simmer for 12-15 minutes. Add butter to sauce, blend well, and serve lamb with the sauce. Freeze any leftovers in a freezer bag.

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