

Lamb Chops Madrid

Serves 12

Main Ingredient:

3 lamb chops per person, 1 ¼" thick

Seasoned Oil Ingredients:

6 Tbsp. Olive oil
2 tsp. Dried rosemary, crushed
2 tsp. Dried Marjoram, crushed
2 tsp. Black pepper, crushed
1 tsp. Salt
1 Tbsp. Garlic salt

Additional Ingredients:

4 Tbsp. Olive oil
1 cup Sweet onions, chopped
2 cups Dry Sherry wine
1 cup Dried apricots, chopped
1 cup Brown sugar
2 Tbsp. Fresh parsley, chopped
2 Tbsp. Butter

Preparation:

Liberally coat chops with seasoned olive oil. Heat 4 Tbsp. Olive oil in frying pan. Add chops to pan and brown on both sides until light brown. Remove chops from pan and cover foil to keep warm. Discard fat.

Add onions to pan and sauté until soft. Add sherry wine and let reduce by 1/3. Separate onions and discard. Add apricots, brown sugar, parsley and butter; blend well. Bring to a boil and simmer over low heat for 5 minutes.

Remove from heat; put into serving plate and serve immediately.

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