

Lamb Loin Chops with Garlic and Provencale Sauce

Serves 4-6

Main Ingredient:

Lamb loin chops 1-1/4" cut – 2 chops per person

Spice Blend Ingredients:

1 tsp. Dried rosemary, crushed
1 tsp. Dried thyme, crushed
½ tsp. Dried oregano, crushed
1 tsp. Dried marjoram, crushed
½ tsp. Black pepper, freshly ground
¾ tsp. Salt
6 Tbsp. Olive oil

Additional Ingredients:

2 Tbsp. Olive oil
3 garlic cloves, crushed
1 Tbsp. Butter
1 cup dry sherry wine
2 Tbsp. Fresh mint, chopped
To Taste Salt
To Taste Pepper

Preparation:

Combine spice blend. Coat chops with spiced olive oil. Heat 2 Tbsp. Olive oil in frying pan and brown chops on both sides for 3-4 minutes. Remove chops from pan, discard the fat, add crushed garlic, sauté quickly. Add sherry wine. Simmer until reduced by half.

Add butter and chopped mint. Return chops to pan. Coat with provencale sauce and serve.

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