

Mustard-Crusted Lamb Chops with Cranberry Chutney & Rosemary Lamb Glace

Athens Country Club
Athens, Georgia

Christopher McCook, Executive Chef

Serves 4

Ingredients:

- 4 Colorado lamb chops, rinsed and dried
- 2 ounces olive oil
- 2 garlic cloves, crushed
- ¼ tsp rosemary, slightly chopped and crushed
- 1 Tbls whole grain mustard
- 1 anchovy fillet, chopped

For the crust:

- 2 ounces Dijon mustard
- 3 ounces Panko Japanese bread-crumbs
- 1 Tbls whole grain mustard
- 1 ounce olive oil
- 1 Tbls chopped parsley

For the chutney:

- 2 ounces cranberries
- 3 ounces sugar
- 1 orange, juiced
- 1 Tbls chopped chives

For the glace:

- 1 quart lamb stock
- 1 ounce shallots, chopped
- 2 garlic cloves, crushed
- 3 stems thyme with leaves
- 1 ounce port wine
- 2 Tbls butter

To prepare:

Mix together the olive oil, garlic, rosemary, mustard and anchovy and marinate the lamb chops for one hour.

In a hot pan, slowly brown the lamb chops to desired temperature. Rub the presentation side with Dijon mustard and top with the bread-crumbs-mixture.

For the chutney:

Cook the cranberries, sugar and orange juice for 15 minutes. Add orange zest, cool and add chives.

For the glace:

Reduce all ingredients except the wine and butter to sauce consistency. Add the wine and bring to a high simmer, then add the butter. Strain and serve.

To serve: Broil the crusted lamb chops briefly until golden brown. Drizzle with the glace and add the chutney on the side. Serve with garlic mashed potatoes.

