



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Lamb Chops with Mint Sauce

2 tbsp chopped fresh mint leaves (or 1 tbsp dried)

¼ pd. Butter (1 stick) softened

4 loin lamb chops 1 ½ inches thick

1 tsp fresh lemon juice

¼ tsp coarse kosher salt

black pepper to taste

Preheat broiler. In a blender, combine mint, butter, salt, pepper, and lemon juice until smooth. Chill mixture for about 10 minutes or long enough to roll into a 2 inch diameter cylinder. Wrap in wax paper and chill another 10 minutes. Slice into medallions. With a sharp knife score the lamb chops on both sides. Coat them with the mint butter and let them stand for 30-40 minutes at room temperature. Broil the chops for 8-10 minutes, turning at least twice. Serve immediately.

10717 S Ridgeland Ave
Chicago Ridge, IL 60415

Phone: 708-636-3437
www.JackandPats.com