

## Grilled Lamb Chops with Port Lavender Glaze

Gather Together | August 2004



*A homemade, fresh version of herbes de Provence seasons these “mini T-bone” lamb chops. Finish them off with a draping of silky port wine sauce.*

### **FRESH HERBES DE PROVENCE**

- 12 LAMB LOIN CHOPS, CUT 1 INCH THICK**
- 2 TBSP. OLIVE OIL**
- 1 TSP. SEA SALT**
- 1 TSP. FRESHLY GROUND PEPPER**
- 1 RECIPE PORT LAVENDER GLAZE**

Start lamb recipe by covering a platter with a layer of whole *Fresh Herbes de Provence*; set aside. Roughly chop enough *Fresh Herbes de Provence* to get about  $\frac{3}{4}$  cup. Brush both sides of lamb chops with olive oil. Sprinkle both sides with salt and pepper and pat with chopped herbs. Place on platter and cover with plastic wrap; chill 6 hours or overnight. Scrape off most of chopped herb mixture, reserving all herbs.

For a charcoal grill, sprinkle reserved chopped herbs over medium coals in an uncovered grill. Grill chops on grill rack directly over coals to desired doneness, turning once halfway through grilling and adding reserved whole herbs. Allow 12 to 14 minutes for medium-rare (145°) and 15 to 17 minutes for medium (160°). (For a gas grill, preheat grill; reduce heat to medium. Omit adding herbs to grill. Place chops on grill rack over heat. Cover and grill as above.)

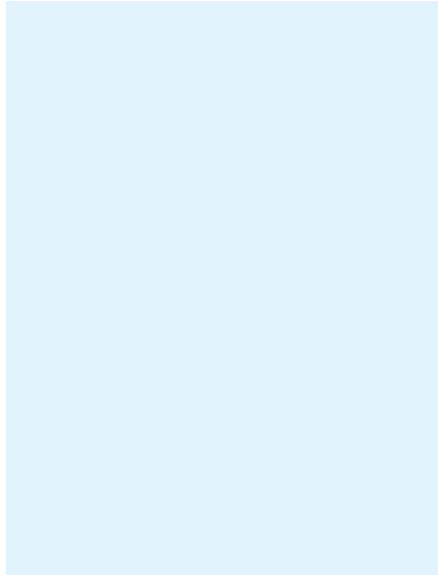
Brush chops with some of the *Port Lavender Glaze*; serve remaining glaze with chops. Makes 6 servings.

**PORT LAVENDER GLAZE:** In a medium saucepan combine 2 cups port wine; 1 shallot, coarsely chopped; 1 clove garlic, minced; 1 tablespoon whole black peppercorns; 1 tablespoon fresh or dried lavender buds; 1 teaspoon salt; and 1 teaspoon sugar. Bring to boiling; reduce heat. Simmer, uncovered, for 30 to 35 minutes or until the volume is reduced by half. Just before serving, strain the sauce through a fine mesh strainer; return to pan. Bring to boiling; whisk in 2 tablespoons cold butter that has been cut into pieces. Makes 1 cup.

**FRESH HERBES DE PROVENCE:** “A simple formula to remember is m-o-l-t (marjoram, oregano, lavender, and thyme or tarragon),” says chef Allen Smith. The herbs should be used in equal proportions except for the lavender, which should be about half the amount of the others. You can use whole stems, tied in bundles, or roughly chopped leaves and buds. Lavender is unpleasant to chew. Wrap herbs in cheesecloth for easy removal or strain them from liquids. Dried herbs and lavender buds can be substituted for fresh.

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Gather Together | Month 200X



## CALABACITA

*The term “calabacita” is Spanish for squash and is also the name of this traditional sautéed squash recipe.*

Halve sunburst or pattypan squash vertically or quarter large squash. Halve or quarter baby zucchini vertically; trim ends, if desired. Plan on  $\frac{3}{4}$  to 1 cup vegetables per serving. In a large skillet, preferably cast iron, cook the squash in 2 to 3 tablespoons hot butter, seasoned with salt and pepper. For flavor variations, add a sprinkling of finely chopped Fresh Herbes de Provence (see above), minced garlic, or a squeeze of lemon juice.

## STEAMED HEIRLOOM POTATOES

Quarter new potatoes, such as Yukon Gold or Purple Peruvian (plan on  $\frac{3}{4}$  to 1 cup per serving). Place potatoes in a steamer basket over a small amount of boiling water in a saucepan. Cover; steam 10 minutes or until crisp-tender.