

Grilled Lamb Chops with Balsamic Vinaigrette

Category: Lamb

Servings: 2

Rating: 10

Source: Internet

Description:

Ingredients:

chicken broth	1 cup
olive oil	1 tablespoon
garlic	1/2 tablespoon, minced
balsamic vinegar	1/4 cup
salt	to taste
pepper	to taste
parsley	1 tablespoon, minced
mint	1 tablespoon fresh, minced
lamb chops	4 or so

Instructions:

Boil the chicken stock until it has reduced by half, about 8-10 minutes.

Heat the oil in a heavy skillet over medium heat. Add the garlic and sauté it until it has just turned brown. Add the reduced stock and vinegar and boil until it has reduced by half, about 5 minutes. Mix in the mint and parsley and season with salt and pepper.

Season the chops with salt and pepper and grill them on the BBQ until they are cooked the way you like and then let them sit for a few minutes to finish cooking.

Spoon warm vinaigrette over the chops and serve immediately.