

Recipe from the York Harbor Inn Kitchen
Gerald Bonsey, CEC, AAC, York Harbor Inn Executive Chef

Lamb Chops with Sweet Savory Glaze

Pork and veal chops can be substituted for lamb.

4 cloves garlic, minced
4 shallots, minced
3 Tbsp extra virgin olive oil
2 Tbsp fresh rosemary, chopped
2 Tbsp fresh thyme, chopped
1 tsp oregano, dried
1 cup white wine
½ cup orange juice
18 2-3 oz. lamb rib chops
Salt and pepper
4 Tbsp Sweet Savory Maple Syrup

Sauté garlic and shallots in olive oil until soft. Add spices, wine and orange juice and cook for one minute. Set aside ¼ cup for later use. Place chops in plastic container. Pour remaining marinade over chops, cover and refrigerate for 2 hours. When ready to cook chops, remove from marinade and discard marinade. Sprinkle chops with salt and pepper. Mix reserved marinade and Sweet Savory. Baste chops frequently while broiling or grilling. Yield: 4-6 servings.