

SPICED LAMB CHOPS & FIGS WITH BALSAMIC REDUCTION



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR, ITALIAN PINZIMONIO OLIVE OIL MIX, SAVEUR ROAST RUB

LAMB CHOP INGREDIENTS

4 Lamb Chops

1 tbsp Saveur Italian Pinzimonio Olive Oil Mix or Saveur Roast Rub

2 green chilies chopped fine (optional)

2 tbsp butter or ghee

FIGS WITH BALSAMIC REDUCTION INGREDIENTS

3 fresh figs, cut in half

¼ cup Saveur Spiced Fig, Maple & Pear Balsamic Vinegar

METHOD FOR LAMB CHOPS

Mix together, green chilies, spices with a tablespoon of melted butter or ghee.

Marinate the chops in this mixture and set aside for anywhere between half an hour to two hours.

Heat a grill pan and add a tablespoon of butter or ghee. Add the lamb chops once the pan is sizzling hot. Cook on each side for 10-12 minutes.

For best results, let the chops rest for five minutes before serving.

METHOD FOR FIGS WITH BALSAMIC REDUCTION

Place the figs in a nonstick grill pan on high heat. Grill them on either side for two minutes. We only want to scorch them slightly and not cook them to mush.

Then add the Saveur Spiced Fig, Maple & Pear Balsamic Vinegar. Bring it to a boil, and then simmer for 4 - 6 minutes. The sauce will thicken up but will still be pouring consistency.

Pour over lamb chops and serve.

