



Fredericksburg Farms

Country Goodness, Gourmet Taste
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Grilled Lamb Chops with Jalapeno, Mint and Mustard Sauce

Lamb is a sadly underutilized meat, which is a mystery because it's so good. Perhaps we can start a movement for eating lamb here in the Hill Country because we now have a few farms raising free-range, all-natural lamb – and boy, is it ever good. For a great update on the tried and true “Mint Sauce” so often associated with lamb, try this zesty version created around our **Fredericksburg Farms Jalapeno Jelly**.

To Serve 4.

12 (4-ounce) center-cut lamb chops
Olive oil, kosher or sea salt and freshly ground black pepper
2/3 cup **Fredericksburg Farms Jalapeno Jelly**
2 tablespoons finely chopped fresh mint
1 cup beef stock
2 tablespoons **Fredericksburg Farms German Stone Ground Mustard**

Coat lamb chops on both sides with a light brushing of olive oil; season chops with salt and black pepper. Set aside while preparing the sauce.

Combine **Fredericksburg Farms Jalapeno Jelly**, mint, beef stock and **Fredericksburg Farms German Stone Ground Mustard** in a small, heavy-bottomed saucepan over medium heat. Cook, stirring often, to melt the jelly. Reduce heat to medium-low and simmer until sauce has thickened, about 20 minutes. Keep warm over low heat while grilling the chops.

Grill the lamb chops to desired degree of doneness, although medium-rare will showcase their optimum taste and texture. Serve three chops per person, drizzled with a portion of the sauce.