

WOKKED LAMB CHOPS WITH MUSTARD-ROSEMARY SAUCE

Serves 6

2 tablespoons olive oil	1/3 cup Dijon mustard
1 tablespoons fresh lemon juice	2 cloves garlic, pressed
1 teaspoons grated fresh ginger	1½teaspoons dried rosemary
½teaspoons freshly ground pepper	
6 lamb loin chops (1½ inches thick),well trimmed, with tails left on	
1 tablespoons olive oil	2 tablespoons unsalted butter
Salt and pepper	3 tablespoons minced green onion
½ cup dry white wine	½ cup whipping cream
Chopped chives, for garnish	

1. To prepare marinade, in a large bowl, whisk together the 2 tablespoons olive oil, mustard, lemon juice, garlic, ginger, rosemary and the ½ teaspoon pepper. Rub two-thirds of the marinade over chops. Roll tails around chops; skewer with toothpicks. Marinate, covered, 2 hours in refrigerator. 2. Preheat un-greased wok over medium-high heat. Using tongs, stand chops on edge in hot wok to brown, rolling chops on edge until all edges are brown (about 3 minutes total). 3. Remove chops; drain any fat from wok. Add oil and 1 tablespoon of the butter to wok. When hot, return chops to wok; sear on one side until medium-rare, turning once. Cook until thickest portions of chops register 145° (about 4 to 5 minutes total). Season with salt and pepper. Remove chops; keep warm. Pour off fat, leaving any browned bits in wok. 4. Reduce heat to medium; add remaining butter to wok. Add green onion; sauté until soft (1 minute). Add reserved marinade and wine; increase heat to medium-high and bring mixture to a boil while loosening browned bits.Reduce to light glaze (about 2 minutes). Add cream and stir, boiling slowly until thickened (2 minutes more). 5. Remove toothpicks from chops. Spoon and sauce over chops. garnish with chives, and serve.

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