

# Ginger Fried Lamb Chops

## Ingredients:

- 2 tbsp. chopped fresh ginger
- ¼ cup orange juice
- 1 tsp orange zest
- 1/8 cup lemon juice
- 1 tsp lemon zest
- ½ cup olive oil
- ½ tsp ground coriander
- ½ tsp ground allspice
- ½ tsp coarse salt
- ½ tsp fresh ground pepper
- 6-10 lamb chops each

## Ingredients:

### Green Olive Remoulade

- 1 cup pitted green olives (pick your favorites)
- 8 large fresh basil leaves
- 2 trimmed green onions
- 1 smashed garlic clove
- 1/2 tsp black pepper

## Ingredients:

### Tomato-Lemon Yogurt Chutney

- 2 cups Greek yogurt
- 1 tsp lemon zest
- 1 tbsp drained capers
- ½ tsp black pepper
- 2 tbsp good tomato paste

## Preparation:

Rub lamb chops on all sides with the marinade. Allow to rest 1 hour. Pat dry. Preheat a heavy sauté pan over medium high heat. Add 2 tbsp olive oil to pan. Sear lamb chops on both sides, allow to brown to your preference. Remove to a heated service platter. Garnish with fresh mint, tomato-lemon chutney & green olive Remoulade

## Preparation:

Combine in the bowl of a food processor. Pulse to a coarse texture. Fold mixture into 1 cup good mayonnaise & hold chilled for service. Serve a dollop of remoulade with each lamb chop.

## Preparation:

Combine in the bowl of a food processor. Process to a smooth texture. Serve warmed as a drizzle over each lamb chop.

