

Grilled Lamb Chops

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Grape jelly and mustard make for a surprising lamb marinade most Dads haven't tried out on the grill yet!

Ingredients:

1 (2-pound) rack of lamb, frenched
1 cup grape jelly
1 cup Dijon mustard
1 cup white wine
½ cup butter
½ cup minced shallots
2 teaspoons minced fresh rosemary

Directions:

- 1) Whisk together jelly and mustard in a small bowl. Brush over lamb to coat completely. Cover and refrigerate overnight.
- 2) Preheat grill. Remove lamb from marinade, shaking off excess liquid. Place on grill and cook 5 minutes, turning once, basting with sauce.
- 3) Meanwhile, prepare the sauce: Combine wine, butter, shallots, and rosemary in a small saucepan; bring to a boil over high heat. Reduce to a simmer and cook until reduced by half and thick, about 10 minutes.
- 4) To serve, pour sauce over warm lamb.