

# Grilled Lamb with Mint Jelly

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*The quintessential Easter entrée, lamb and jelly, has been served across modern tables for centuries now.*

## Ingredients:

Jelly:

2 cups water  
4 pounds green apples, peeled, chopped  
2 cups lightly packed fresh mint leaves  
2 cups apple cider vinegar  
3 cups sugar

Lamb:

4 lamb chops  
Sea salt and black pepper, to taste  
1 tablespoon olive oil

## Directions:

- 1) Prepare the jelly: Bring water to a boil over high heat in a large pot. Add apples and mint; cook until very soft, about 20 minutes. Add vinegar; cook 5 minutes. Remove from heat; allow to cool 10 minutes.
- 2) Transfer mixture to food processor in batches; puree until smooth. Place several layers of cheesecloth over a medium pot; ladle apple mixture into cheesecloth and allow to drain 1 hour.
- 3) Place pot of drained apple juice over high heat; add sugar and stir to dissolve. Bring to a boil, stirring constantly to prevent burning; reduce to a simmer and cook until thick enough to coat a spoon, about 15 minutes. Set aside or chill until preparing lamb.
- 4) Prepare the lamb: Preheat oven to 450°F. Season lamb on both sides with salt and pepper.
- 5) Heat oil in a large heavy skillet over medium-high; add lamb and sear on one side, about 2 minutes. Transfer skillet to oven cook until desired doneness is reached, about 10 minutes.
- 6) To serve, place one chop on each plate. Top with jelly and serve.