

St. Patrick's Day "Irish" Lamb Chops

A very easy dish to make for St. Patrick's Day or any other day! I'm a big fan of Colcannon (**see below**) and think it would be a great accompaniment to serve with the lamb.

Makes 2 Servings

Season 4 lamb chops with salt & pepper. Brown chops on both sides to the way you like your lamb cooked, or see my meat cooking chart** & keep warm in a 180 F oven.

Add 1 Tbsp. butter to the pan. Add 2 Tbsp. chopped shallots and sauté until softened. Pour in 2 - 3 Tbsp. Irish Whiskey, bring to a boil for a minute or so, add 1/2 cup beef stock or lamb stock if you have it,** a Tbsp. of tomato paste, a bay leaf and some parsley. Reduce for a minute or two to slightly thicken. If you wish to add a bit of luxury, you can add a bit of cream. Serve the sauce with the chops.

****If you want to make your own beef or lamb stock, please go to Making Stock.**

**** If you would like to make the Colcannon, please go to Colcannon.**

****To check on meat cooking times, please go to my Meat Cooking Chart.**