

AGNELLO A SCOTTADITO CON L'ACETO BALSAMICO E ROSMARINO

Lamb Chops with Balsamic Vinegar, Garlic and Rosemary

Serves 6

2 (2-lb.) racks of lamb, trimmed and cut into 18 chops
4 Tablespoons chopped garlic
4 Tablespoons chopped fresh rosemary
2 teaspoons salt
1-1/4 teaspoons black pepper
1/4 cup Pompeian Extra Virgin Olive Oil
1 cup Pompeian Pomegranate Infused Balsamic Vinegar
2 Tablespoons sugar

Place the lamb chops in a large dish. Whisk together the garlic, rosemary, salt, pepper, olive oil and vinegar and pour over the lamb chops. Cover with plastic wrap and marinate in the refrigerator for at least 2 hours or overnight, turning at least once.

Just before serving, remove the chops from the marinade, reserving the marinade separately. Cook the chops over hot charcoal or under a broiler for 3-6 minutes per side or until done to your liking.

While the chops are cooking, pour the reserved marinade into a medium saucepan, stir in the sugar, bring to a boil and boil until reduced by half. The longer you reduce the marinade, the thicker and more intensely flavored it will become – you be the judge of how thick you want it to be. Pass the sauce in a sauceboat on the side to be poured over the lamb chops.

Cooks Tip

This intensely flavored marinade/sauce is marvelous with other meats as well, such as pork or chicken.