



Baby Lamb Chops with Sweet and Hot Plum Glaze

Recipe By : Joe Cerullo

Serving Size : 4

Categories : Main Misc.

Preparation Time :1:00

Hors d'Oeuvre

Amount	Measure	Ingredient -- Preparation Method
1	tblsp	red pepper flakes
1	can	purple plums (16 oz) (reserve syrup) -- pitted
2	tblsp	honey
2	tblsp	white vinegar
1	tblsp	soy sauce
2	ea	garlic cloves
1	tsp	fresh ginger root -- peeled & minced
12	each	Baby lamb Chops -- Frenched

1. Puree the plums,
2. In a saucepan, add the remainder of the ingredients (except the Lamb).
3. Bring the sauce to a boil. Reduce the heat to simmer for 15 minutes
4. Add 3/4 to 1 cup of the reserved syrup to keep the sauce from becoming too thick.
5. On a medium to hot grill, lightly coated with oil or pan spray; Grill Lamb Chops approx two minutes per side (depending on thickness of your chop)
6. Baste chops with sauce.
7. Serve the Lamb Chops over a bed of greens and pass a bowl of the remaining sauce for further basting dipping

NOTES: * This sauce is also GREAT using Lamb chunks skewered and grilled then basted with the sauce.**

