

Recipes

Maple Glazed Winding Brook Farm Lamb Chops with Vermont Vegetable Salad

***Provided by: Michael's on the Hill Restaurant
Vermont Chef of the Year, Chef Michael Kloeti***

Servings per recipe: 2

Ingredients:

6 Each *Local Lamb Chops*
1 Teaspoon *Shallots, Peeled and Chopped*
½ Teaspoon *Garlic, Peeled and Chopped*
1 Tablespoon *Vermont Maple Syrup*
1 Tablespoon *Mixed Herbs, Chopped (use what you like such as thyme, parsley and rosemary)*
1 Tablespoon *Dijon Mustard*
2 Teaspoons *Vegetable Oil*
1 Teaspoon *Olive Oil*
4 Ounces *Local Greens*
1 Each *Medium Beet, Washed*
1 Each *Watermelon Radish (or any local radishes-3 small), Sliced thinly*
½ Cup *Demi Glace (available in most grocery butcher department and gourmet stores)*
To Taste Salt and Freshly Ground Black Pepper

Method:

- *In boiling water, cook the beet until fork tender, approximately 45 minutes*
- *Remove the beet from the water, and chill.*
- *Peel the skin off of the beet and slice, then arrange the beets and radishes over a mounded plate of local greens. Reserve.*
- *Season lamb chops evenly with salt and pepper.*
- *In a medium sauté pan, heat vegetable oil until smoking, then sear the lamb chops over high heat, 1 minute on each side, and then remove them from the pan and reserve.*
- *Pour off excess fat from the pan, and return the pan to the heat. Add the olive oil, shallots and garlic and sauté for 30 seconds, being careful not to burn them.*
- *Add the maple syrup, mustard, demi glace and herbs to the pan, and stir together, cooking the mixture until it thickens and reaches a sauce consistency.*
- *Season to taste with salt and pepper*
- *Add the lamb chops back into the pan, cooking for an additional 30 seconds for medium rare, and constantly basting the chops with the sauce to give them a nice glaze.*
- *Arrange the chops on the salad, and drizzle the sauce over the lamb and salad.*