



Honey-Balsamic Lamb Chops

Compliments of Round Rock Honey and the Food Network

Ingredients

1/3 cup balsamic vinegar	Kosher salt and freshly ground black pepper
1 garlic clove	8 small lamb chops
2 tbl. Round Rock Honey	2 tbl. olive oil
3/4 cup vegetable or canola oil	1/2 tbl. chopped fresh rosemary

Directions

Place a grill pan over medium-high heat or preheat a gas or charcoal grill. In the bowl of a food processor, combine the balsamic vinegar, garlic and honey. Pulse until blended. With the machine running, slowly pour in the vegetable oil until the mixture is smooth and forms a thick sauce. Season with salt and pepper to taste.

Season the lamb chops with salt and pepper. Drizzle with olive oil and sprinkle with rosemary. Grill the lamb chops for 2 to 3 minutes each side until medium rare. Arrange the lamb chops on a platter. Spoon the sauce over the top or serve sauce on the side.