

# *Australian Lamb Chops* *with Stewed Red Potatoes, Pearl Onions, Lima Beans and Veal Glace*



## INGREDIENTS

2 lb Lamb Chop, Frenched and trimmed  
6 oz Lima beans  
½ cup Veal glace  
12 oz Red potato, blanched and diced in to half inch cubes  
6 oz Caramelized pearl onions  
2 tbsp Olive oil  
2 fl-oz Rosemary and mint oil  
½ cup Chicken stock  
2 oz Butter

## DIRECTIONS

Season the Lamb with salt and pepper. Heat sauté skillet with 1 tbsp of olive oil. Sear Lamb Chops on both sides 2 minutes per side. Heat oven at 400 F ° and place in oven for 3 minutes.

Remove Lamb from the oven and drizzle with rosemary and mint oil. Cook for an additional 3 minutes for medium to med rare.

In a sauté pan toss all the vegetables with 1 tbsp of olive oil for 4 minutes, then deglaze with chicken stock for 2 minutes add veal glace sauté for 2-3 minutes.

Finish with butter and simmer for 3 minutes.

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specialty of:  
Executive Chef Eddie Djilali

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