



Grilled Lamb Chops With Pomegranate Wine Sauce

Serves 2

- 4 lamb chops
- 1 tbs olive oil
- Salt & smoked pepper to taste

For the sauce:

- 1 cup pomegranate juice
- ¼ cup dry red wine
- 1 tsp fresh chopped rosemary
- 1 tsp lemon zest, chopped fine
- 1 tbs butter

Directions:

1. Preheat grill on medium heat for 10 minutes. Place Dad in his favorite easy chair or hammock. In the meantime, rub the lamb chops with the oil and season to taste with the salt and smoked pepper.
2. Place the seasoned chops on the hot grill and cook for 2 minutes per side to make the grill marks. Meanwhile, hand Dad the remote to the TV and serve him his favorite beverage. Lower the heat to medium-low and continue to cook until the lamb chops are medium-rare (130 degrees internal temperature). Remove the chops from the grill and keep warm.
3. Make the sauce by placing the pomegranate juice and wine in a sauce pan. Place over medium-high heat and simmer until liquid is reduced by half. Add the rosemary, lemon zest, and butter and stir until butter melts. Serve immediately to Dad with another glass of his favorite beverage and the sports page.

Enjoy! Chef Mike