



## LAMB CHOP WITH LIGHT GARLIC-HERB JUS

BY TONY SETA, CMC

### INGREDIENTS

- 1 ea. Rib Lamb Chop (14 oz.) Shaped & Tied
- As needed Olive Oil (to lightly brush the chop)
- To taste Sea Salt & Black Pepper (to season the chop)
- 1 ea. Head of Garlic—Cloves separated (do not peel)
- 5 Sprigs Fresh Thyme
- 3 ea. Fresh Bay leaves
- ¼ cup Chardonnay
- 1 cup Brown Veal Stock
- To Taste Sea Salt & Fresh Ground Black Pepper
- 1 oz. Cold Butter





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### METHOD

Shape & tie the Lamb Chop

Add the olive oil, unpeeled garlic, fresh thyme, bayleaves to a heavy-duty stainless-steel sauté pan over medium high heat—Stir occasionally

Season the Lamb Chop (Brush with olive oil then season with salt & pepper)—then add to the hot sauté pan with the garlic and herbs—Brown on all sides—Place in the 400°F oven and roast to an internal temperature of 130°F (or less if the Guest prefers the chop rarer).

Remove the chop from the oven and allow it to rest in a warm place. Pour off the excess fat then deglaze the pan with the wine and veal stock—reduce the liquid by 60%—Strain through a fine screen china-cap—whisk in the cold butter.

Slice the chop and arrange the slices on a warm serving platter—Drizzle the jus around the sliced chop—Serve with the garlic cloves.