

GUASTELLO'S VILLAGE MARKET

Grilled Lamb Chops with Pomegranate Glaze

Serves 6 – 8

Ingredients

2 frenched rack of lamb, 8 rib racks cut into individual chops (about 2-2½ lbs.)
Cilantro and mint leaves for garnish

Spice Rub

2 tablespoons ground anise (or fennel)
2 tablespoons ground ginger
1 tablespoon ground coriander
2 teaspoons garlic powder
½ teaspoon chipotle chile powder

Glaze

¼ cup pomegranate juice
1 tablespoon coconut sugar (can substitute light brown sugar)
2 tablespoons grilling honey (can substitute regular honey)
2 tablespoons hoisin sauce
1 tablespoon California Sweet Heat balsamic vinegar (substitute with your favorite balsamic)

For the spice rub, combine anise, ginger, coriander, garlic powder, and chile powder in a bowl and mix well. Apply rub to lamb chops and set aside to rest while you make the glaze.

For the glaze, add pomegranate juice, coconut sugar, honey, hoisin sauce, and balsamic in a small sauce pan. Whisk until honey and sugar are dissolved and mixture comes to a boil. Reduce heat and simmer for 20 minutes to thicken glaze.

Prepare grill for medium-high direct heat.

Add chops to grill and cook 3-4 minutes on first side. Turn chops and baste with glaze and cook another 3 minutes on the second side. Remove chops from grill to platter.

Pour any remaining glaze over the chops and garnish with fresh cilantro and fresh mint leaves.

Credit: grillingwino.com