

Cranberry Orange Lamb Chops

6	Frenched SRS Lamb Chops or 4 Loin Chops, 1" thick	6
½ cup	sugar	125 ml
1 cup	cranberries	250 ml
¼ cup	orange juice	50 ml
1 tsp	grated orange rind	5 ml
1 tsp	Dijon mustard	5 ml
pinch	Allspice	pinch

In a small saucepan over medium heat, combine sugar, cranberries, orange juice, rind, Dijon mustard and allspice. Cook until mixture boils and cranberries pop (about 10 to 12 minutes). Set aside.

In a preheated broiler, 4" from heat, broil lamb chops on one side for 6 minutes. Turn chops and broil 4 minutes longer. Spoon one generous teaspoonful of sauce over each chop. Broil for 1 minute longer. Serve extra sauce on the side with parsley potatoes and vegetables julienne. Serves 2.

