

Cherried Lamb Chops with Port

Serves 2 - can be doubled

- 2 tsp. olive oil
- 4 small loin lamb chops
- 1/3 cup chopped shallots
- 3/4 cup ruby Port
- 1/2 cup low salt chicken broth
- 1/2 cup dried tart cherries
- 3 Tbsp. cherry jam
- 1 Tbsp. balsamic vinegar
- 1/2 tsp. ground cardamom
- Chopped fresh mint for garnish

Sprinkle lamb with salt and pepper. Heat oil in medium skillet over medium to high heat. Cook lamb about 10 minutes, turning often with tongs. Transfer to plate and keep warm. Pour drippings from skillet. Cook shallots in same skillet; sauté 1 minute before adding Port, broth, cherries, jam, vinegar, and cardamom. Boil about 6 minutes, until cherries plump and liquid is syrupy. Season with salt and pepper. Spoon sauce over lamb and sprinkle with mint.

Serve with Cooper-Garrod Test Pilot P-47 Thunderbolt