

Roasted Lamb Chops with Pistachios and Honey/Dijon/Chile Glaze

By Chef Luis Ayllon from Cab's Wine Bar Bistro
Serves 4 – 6 people as an entree

1/4 cup	honey
3 Tablespoons	Dijon mustard
2 Tablespoons	Chile Paste -- (I use Sambal Oelek brand)
2 ¾ cups	pistachio nuts -- finely chopped
2	racks of lamb -- (8 -9 bones each)
1 teaspoon	kosher salt
1 teaspoon	granulated garlic
1/4 teaspoon	black pepper
2 Tablespoons	olive oil

***Optional garnish**

2 ounces	goat cheese
	chopped parsley, chives or other herbs

Preheat the oven to 350 degrees

- Chop the pistachios.
- To make the sauce: Mix the honey, Dijon Mustard, and Chile paste together in a bowl.
- Season the lamb on both sides with the salt, pepper, and garlic powder
- Heat oil in a skillet until it begins to smoke.
- Put the lamb in the pan and cook over a medium flame until it is golden brown.
- Using tongs, flip the lamb racks spoon some a little of the sauce and sprinkle some pistachios over the top.
- Place the pan in the oven and cook for 10 - 12 minutes until medium rare (approximately 120 degrees). You can cook it more if you wish; medium rare is how I like it.
- Remove from the heat and let the lamb "rest" for 5 minutes before cutting the chops (this allows for a nice even red color in the meat for presentation sake).
- Cut the individual chops and arrange on plates, spooning the sauce and nuts over the top of each as you go.
- Spoon some extra sauce around the plate and serve.
- Optional -- If you wish, you can top the chops with fresh goat cheese and herbs (like I do)