



## Cider-Glazed Grilled Lamb Chops

- 1 Cup Unfiltered Apple Cider
- 2 Tablespoons minced and peeled ginger
- 2 Tablespoons minced garlic
- 3 tablespoons soy sauce
- 3 tablespoons rice vinegar
- 1 tablespoon honey
- 8 lamb chops – about  $\frac{3}{4}$  inch thick
- 1 scallion finely chopped (for garnish)

- 1) Boil cider, ginger, garlic, soy sauce, vinegar, and honey in a small sauce pan until reduced to about  $\frac{1}{4}$  cup. Roughly 10 minutes
- 2) Cool Completely - Reserve a little glaze for drizzle
- 3) Pat Lamb chops dry and sprinkle with salt – brush with glaze
- 4) Place in HOT oiled grill pan and grill for 3 minutes a side
- 5) Transfer chops top a plate and drizzle and sprinkle with scallions.