



rivulet
artisan pecan liqueur



Rivulet® Pecan Liqueur Herb Lamb Chops

- ½ teaspoon dried rosemary, crushed
- ½ teaspoon dried thyme, crushed
- ½ teaspoon grated lemon rind
- ¼ teaspoon garlic powder
- Salt and Pepper to taste
- 4 lamb chops, ¾ inch thick
- 1 tablespoon olive oil
- ¼ cup Rivulet Liqueur
- 1/3 cup chicken broth
- 1 tablespoon butter

1. Mix together the rosemary, thyme, lemon rind, garlic powder, salt and pepper in small bowl. Rub this mixture onto the lamb chops on both sides. Place them on a plate, cover and set aside for 15 minutes to absorb the flavors.
2. Heat olive oil in a large skillet over medium heat. Place the lamb chops in the skillet, and cook for about 3 ½ minutes per side for medium-rare, or continue to cook to your desired doneness. Remove from the skillet and keep warm on serving plate.
3. Stir in Rivulet Liqueur, scraping any bits of lamb from the bottom of the skillet, then stir in the chicken broth. Continue to cook and stir over medium high heat until the sauce has reduced by half, about 5 minutes. If you don't, the sauce will be runny and not good. Remove from heat and stir in butter. Serve with lamb chops.

Yields 2 servings

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