



Rosemary Lamb Chops with Swiss Chard and Balsamic Syrup

Ingredients (4 Servings)

For balsamic syrup

- ¾ cup balsamic vinegar
- ¼ teaspoon minced fresh rosemary
- 1/8 teaspoon bruised black peppercorns

For chard

- 1 bunch Swiss chard (1 lb)
- ¼ cup chopped red onion
- 1 teaspoon finely chopped garlic
- 1 tablespoon olive oil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon water

For lamb chops

- 8 rib lamb chops (1 1/4 lb total), trimmed of all fat
- 1 teaspoon finely chopped garlic
- ½ teaspoon Kosher salt
- ½ teaspoon finely chopped fresh rosemary
- ¼ teaspoon black pepper



Make syrup:

Simmer syrup ingredients in a 1- to 1 ½-quart nonreactive saucepan (see cooks' note, below) over moderate heat until just syrupy and reduced to about ¼ cup, about 8 minutes. Pour through a sieve into a small bowl, discarding rosemary and peppercorns.

Sauté chard:

Cut stems and center ribs from chard, discarding any tough portions, then cut stems and ribs crosswise into ¼-inch-thick slices. Stack chard leaves and roll into cylinders. Cut cylinders crosswise to make 1-inch-wide strips.

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Cook onion and garlic in oil in a 12-inch nonreactive skillet over moderate heat, stirring occasionally, until onion begins to soften, about 4 minutes. Add chard stems and ribs, salt, and pepper and cook, stirring occasionally, until stems are just tender, about 6 minutes. Stir in chard leaves and water and cook, stirring occasionally, until tender, about 8 minutes.

Broil chops while chard cooks:

Preheat broiler. Sprinkle chops with garlic, salt, rosemary, and pepper, then broil on a lightly oiled broiler pan, 4 to 5 inches from heat, turning over once, for medium-rare, 6 to 7 minutes total. Serve chops and chard drizzled with balsamic syrup.