

Good Eats *Recipes*

Mustard and Chutney Lamb Chops

What You Need:

8 lamb chops

1/4 cup GOOD EATS Jalapeno-Honey

Mustard

3/4 cup GOOD EATS Apricot-Date Chutney

1 cup dry white wine

1/2 teaspoon oregano

Directions:

Arrange chops in a single layer in a shallow dish. Combine 2 tablespoons mustard with 1/4 cup chutney and spread generously on each chop. Whisk together remaining ingredients and pour over lamb chops. Cover and marinate several hours or overnight in refrigerator. Bring to room temp before cooking. Grill to desired tenderness.