



# From the Culinary Company Kitchen

**...enhancing your joy of cooking.**

**Questions? We are here to help... [www.CulinaryCompanyOnline.com](http://www.CulinaryCompanyOnline.com) 1-888-336-5381**

## Grilled Lamb Chops with Olive-Mint Tapenade

YIELD: 8 portions

INGREDIENTS	AMOUNTS
Green Olives, drained and pitted	½ lb
Mint leaves, fresh	½ cup
Almonds, whole, blanched	¼ cup
Capers	2 tsp
Anchovy fillets	2 ea
Thyme, fresh, minced	1 tsp
Lemon juice, fresh	½ tsp
Extra virgin olive oil	1-2 Tbsp
Lamb rib chops	16 ea
Salt	As needed
Pepper, ground	As needed
Thyme, fresh, chopped	As needed

1. To make the Tapenade, combine the olives, mint, almonds, caper, anchovies, thyme and lemon juice in a blender and process to a smooth paste. Adjust consistency with the extra virgin olive oil
2. Rub the chops all over with salt, pepper and thyme and grill over high heat until seared and golden brown on the first side. Turn and grill on the second side for 3-4 minutes.
3. To serve, arrange the chops on a platter and serve hot with the Tapenade.