

FREEDOM RUN FARM LAMB LOLLIPOP CHOPS WITH GREEN GODDESS DIPPING SAUCE



Recipe provided by Chef Jennifer Costello | Serves 8

INGREDIENTS DIRECTIONS

- 8 Freedom Run Farm lamb rack chops or lollipops
- salt and pepper, to taste
- olive oil, as needed
- green goddess sauce (recipe follows)

GREEN GODDESS SAUCE

- 1 large pasteurized egg yolk
- 1 teaspoon Dijon-style mustard
- 1 small clove garlic
- 1 white anchovy, chopped
- 1/2 tablespoon Champagne vinegar
- 1/2 tablespoon fresh lemon juice
- 3/4 cup extra-virgin olive oil
- 4 chives, minced
- 4 sprigs tarragon, finely chopped
- 3 sprigs flat-leaf parsley, finely chopped
- salt and pepper, to taste

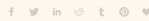
Preheat a gas or charcoal grill for high-heat grilling. Season chops with salt and pepper on both sides and brush lightly with olive oil. Grill on first side until grill marks form, 3 to 4 minutes; turn and sear on other side until desired internal doneness, 3 to 4 minutes more. Let rest 5 minutes.

Arrange the chops on a serving platter and drizzle with some of the Green Goddess Sauce. Serve with extra sauce on the side.

GREEN GODDESS SAUCE

In a food processor or blender, pulse yolk, mustard, garlic, anchovy, vinegar and lemon juice until pureed. Slowly drizzle in oil, drop by drop at first, then faster as it emulsifies. Transfer to a bowl and stir in the herbs. Season with salt and pepper.

PRINT



PREVIOUS

Freedom Run Farm Lamb Burgers with Roasted Garlic Rosemary Spread

GROUND, BURGERS

NEXT

Spicy Skillet Freedom Run Farm Lamb Ragù

GROUND, PASTA



FREEDOM RUN FARM™

NEWS OUR LAMB ABOUT US FIND US CONTACT US PRESS TESTIMONIALS KY LAMB HERITAGE CHEF RESOURCES



