

Lamb with Blackberry Sauce

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Often served with pork tenderloin, a sweet and savory blackberry sauce completes any roasted meat dish.

Ingredients:

1 teaspoon olive oil
1 tablespoon minced shallot
1 clove garlic, minced
2 cups blackberry jelly
2 teaspoons honey
1 clove
1 teaspoon ground cardamom
1 jalapeno, seeded, diced
1 ½ cups Port wine
4 lamb chops
Sea salt and black pepper, to taste

Directions:

- 1) Preheat grill.
- 2) Heat oil in a small skillet over medium; add shallot and garlic. Cook until softened, stirring, about 2 minutes. Add jelly, honey, clove, cardamom, and jalapeno; whisk well to mix. Add Port; stir well.
- 3) Bring to a boil over high heat; reduce to a simmer and cook until reduced by half, stirring occasionally, about 10 minutes. Keep warm on low heat.
- 4) Season lamb chops with salt and pepper on both sides. Place on grill and cook 4 to 5 minutes per side, turning once.
- 5) Serve grilled chops with warm sauce.