

Moroccan BBQ Lamb Chops:

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Ingredients:

2 fresh lamb racks, trimmed and frenched
8-10 large mint leaves cut into chiffonade
2 cups Moroccan barbecue sauce (recipe follows)

Directions:

Trim the lamb racks of excess fat. Season the lamb with salt and pepper. Sear until nicely brown in a large sauté pan.

Brush all sides of the racks with the barbecue sauce. Finish cooking on a grill or in the oven at 375 degrees. Slice into individual chops.

Serve with additional barbecue sauce drizzled over and around. Garnish with the fresh mint.

Serves 4 - 6.

Zuzu Moroccan Barbecue Sauce Ingredients:

2 cups ketchup
2 cups rice wine vinegar
2 cups water
20 ounces honey
1/2 cup soy sauce
1 tablespoon coriander seed, toasted
1/2 tablespoon cumin seed, toasted
1/2 tablespoon whole cloves
2 ounces ginger root, sliced
3 cloves garlic, peeled and crushed
1 tablespoon cardamom pods
1 tablespoon green peppercorns, drained or dried
1 tablespoon black peppercorns
1/2 tablespoon nutmeg, ground
5 pieces star anise
2 pieces cinnamon sticks
1/2 cup lime juice
3 serrano chiles, split in half
1 tablespoon lavender, dried flowers
1/2 bunch cilantro

Directions::

Combine all ingredients in a large stainless stock pot. Bring to a boil, reduce heat and simmer. Cook down slowly until the consistency is thick and "syrupy." Strain and chill down; can be refrigerated for months.

Makes 2 - 3 cups.