

TIM FARMER'S COUNTRY KITCHEN

LAMB CHOPS

Frenched lamb chops

Cavenders Greek

Seasoning

Olive oil

Fresh thyme sprigs

Season lamb chops on one side and brown in pan with olive oil over medium heat. Add in fresh thyme springs while cooking. Season other side and flip when browned.

Sauce

3/4 tablespoon minced ginger

3/4 tablespoons minced garlic

2 1/2 tablespoons oyster sauce

1/4 cup soy sauce

1/4 cup honey

While lamb is cooking, mix together ingredients in sauce pan and heat until combined. Stir in equal parts cornstarch + water to thicken. Set aside.

Remove lamb chops from pan and place on baking sheet. Brush one side with sauce and place in 400 degree oven for 3-4 minutes

Remove, flip, brush other side with sauce and put back in oven for additional 3-4 minutes. Remove and enjoy.

Drizzle with more sauce before serving.

