

Broiled Lamb Chops Stuffed with Mint and Basil Pesto
Source: Burt Wolf's Menu Cookbook

INGREDIENTS:

3 TBS toasted pine nuts
1/2 C fresh basil leaves, snugly packed
1/2 C fresh mint, snugly packed
2 cloves garlic, chopped
2 TBS extra-virgin olive oil
1/2 tsp salt
1/4 tsp freshly ground black pepper
8 loin lamb chops

DIRECTIONS:

In food processor, purée pine nuts, basil, mint, garlic, olive oil, 1/2 the salt + pepper. The result is the basil pesto stuffing.

Using small sharp knife make an incision between the *tail flap* of loin and the bone of the chops: follow along the line of the bone to make an interior pocket. Repeat this with all the chops. Stuff the chops with the pesto. Snip off a corner of a plastic bag to make a pastry-type bag. Fill the bag with the pesto stuffing. Pipe the pesto into the chops. Rub whatever leftover pesto you have over the chops.

Heat a broiler - cook lamb chops 4-5 minutes/side, or to desired state of doneness. Serve immediately.

Makes 4 servings

Nutrition Facts: Calories: 546 Fat: 40g Carbohydrates: 8g Cholesterol: 128mg Sodium: 396mg Protein: 37g Fiber: 5g %Cal. from Fat: 66% %Cal. from Carbs: 6%