

## Seared Lamb Chops with Olive Jus AUSTRALIAN LAMB ▼

### OLIVE COMPOUND

4 tablespoons (1/2 stick)  
butter, softened  
2 teaspoons Dijon mustard  
1 tablespoon minced fresh basil  
2 teaspoons minced garlic  
2 teaspoons minced lemon zest  
2 tablespoons finely chopped  
Italian parsley  
1/4 cup pitted kalamata  
olives, chopped

8 thick Australian loin lamb chops  
Kosher salt  
Coarsely ground black pepper  
3 tablespoons olive oil,  
or as needed  
1 cup chicken stock or demi-glace  
Italian parsley sprigs, for garnish

**1.** To prepare Olive Compound, in a mixer or food processor, whip butter with all ingredients except olives until fluffy and well combined. Mix in olives. This can be made in advance and refrigerated for 1 week, or frozen for 1 month.

- 2.** When ready to cook the lamb, have olive compound at room temperature. Preheat oven to 475°F.
- 3.** Salt and pepper chops liberally on both sides. Heat 1 tablespoon oil in a heavy skillet over medium-high to high heat. When very hot, add 2-3 chops, being careful not to overcrowd. Quickly sear on each side until browned but not cooked through. Transfer to a rack over a rimmed baking sheet. Repeat with remaining chops, using additional oil as needed. Reserve skillet to make sauce.
- 4.** Roast lamb for 20 minutes, or until internal temperature is 135-140°F (medium-rare).
- 5.** Place skillet in which lamb was browned over high heat, add chicken stock/demi-glace and boil liquid for 2-3 minutes, or until reduced to a glaze. Remove from the heat and vigorously whisk in the olive compound.
- 6.** To serve, spoon the sauce over the lamb and garnish with parsley.
- Makes 4 servings.

*Recipe © 2006 Kathy Casey Food Studios*

