



**BLUESCREEK FARM MEATS'**

# **GLAZED LAMB CHOPS**

## **BACKGROUND**

There are many different types of lamb chops. This recipe can be used on any lamb chop. The more tender the cut, the less time it needs to marinate.

Lamb Shoulder Chops  
Lamb Arm Chops  
Lamb Leg Steak (Center Cut)  
Lamb Sirloin Chops  
Lamb Rib Chops (Rack of Lamb)  
Lamb Loin Chops

## **INSTRUCTIONS**

Mix the dry mustard, honey, orange juice, and worchester sauce (optional) in a bowl.

Fit all of the lamb chops into 1-2 ziploc baggies. Then pour the marinade ovetop of the lamb chops, push as much air out as possible and seal.

Situate the sealed bag into a baking dish and slide into the refrigerator. Let it sit like that for 1-2 hours.

Turn the bag over so the liquid reaches the other side of the meat. Let that sit for another 1-2 hours in the refrigerator.

Then grill!

Serves 3-5 people

## **INGREDIENTS**

8-10 lamb chops  
1 tsp dry mustard  
¼ C Worchester sauce (optional)  
¼ C honey  
¼ C Orange Juice

## **EQUIPMENT**

Grill or skillet  
Bowl  
Ziploc bag  
Baking dish  
Long tongs