



WILD. NATURAL. SUSTAINABLE.

# Honey-Lemon Lamb T-Bone Chops with Greek Olives Relish

Prep Time: 45 minutes • Yields: 4 servings

## Ingredients:

1 pkg. Fossil Farms' Kentucky Lamb T-bone Chops, 5 ea. avg. 2 lbs.

- ¼ cup fresh lemon juice
- 2 tbsp. honey
- 1 tbsp. garlic, finely chopped
- 1 tbsp. fresh thyme leaves, chopped

## Olive Relish:

- ½ cup pitted Kalamata olives, chopped
- ¼ cup Manzanilla green olives with pimento, chopped
- 2 tsp. fresh lemon juice
- 2 tsp. lemon zest
- 2 tsp. fresh thyme leaves, chopped
- Black pepper, as desired
- Honey and lemon wedges, for serving

## Method:

1. Combine lemon juice, honey, garlic and thyme. Place Lamb chops in a resealable plastic food storage bag and add marinade. Marinate in refrigerator 30 minutes to 4 hours, turning once.
2. In a medium bowl, combine the Olive Relish ingredients; seal with cling wrap and refrigerate.
3. Preheat grill or broiler to medium. Remove chops from marinade and discard marinade.
4. Place the Lamb chops in a cast iron skillet or oven safe skillet and cook to medium rare finish (145°F), 7 to 11 minutes, turning once or twice.
5. Serve chops with Olive Relish and drizzle with honey, if desired. Garnish with lemon wedges.

## Equipment:

- Oven
- Cast iron skillet
- Large Ziploc bag
- Measuring spoons & cups
- Medium bowl
- Cling wrap
- Meat thermometer

