



# CAST IRON LAMB CHOPS WITH KNOB CREEK® BLACK BBQ SAUCE

 1 hour

 Serves 4

*Meal Difficulty*



## COOKING DIRECTIONS

- 1 Adjust oven rack to middle position, place your Knob Creek x Smithey 18x Seasoned Cast Iron Skillet on rack, and heat oven to 500 degrees.
- 2 Season the lamb chops with salt and pepper.
- 3 When the oven reaches 500 degrees, remove the skillet from the oven using kitchen towels or potholders and place over medium-high heat. Turn off the oven.
- 4 While being careful of the hot skillet handle, add oil and heat until just smoking.
- 5 Place the lamb chops in the skillet and let them cook without moving them, until lightly browned on the first side (about 2 minutes). Then, flip the lamb chops and continue to cook until lightly browned on the second side (about 2 minutes).
- 6 Reduce the heat to medium-low, and flip the chops back to the first side. Cook until well browned (about 3 to 5 minutes), flipping chops halfway through cooking and meat registers between 120-125°F (for medium-rare).
- 7 Transfer chops to a serving platter and let rest for 5 to 10 minutes.
- 8 While the lamb chops are resting, return to the stove and turn the heat to high.
- 9 Deglaze the skillet with the Knob Creek 9 Year Old Bourbon.
- 10 Add the water, Worcestershire sauce, and vinegar. Bring to a boil.
- 11 Reduce the heat to a simmer. Add the remaining ingredients, whisk, and simmer for 5 minutes.
- 12 Lastly, spoon the Knob Creek Black BBQ Sauce over the lamb chops.
- 13 Suggest serving with a side of crushed cucumber salad, fresh mint, and toasted chopped peanuts.

## INGREDIENTS

### LAMB CHOPS

8 lamb rib chops (about 5 to 6 ounces and about 1 ¼ to 1 ½ inches thick, trimmed)  
1 tablespoon salt  
1½ teaspoons freshly ground pepper  
2 tablespoons vegetable oil

### KNOB CREEK® BLACK BBQ SAUCE

½ cup Knob Creek 9 Year Old Bourbon  
1 cup water  
½ cup worcestershire sauce  
½ cup apple cider vinegar  
4 tablespoons packed light brown sugar  
4 tablespoons creole mustard (substitute: brown whole grain mustard)  
2 tablespoons prepared horseradish  
1 tablespoon fresh lemon juice  
¼ teaspoon ground allspice  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon freshly ground pepper  
½ teaspoon salt  
4 tablespoons chopped fresh mint