

# Seared Baby Lamb Chops in a Sea of Green

Recipe by Brigit Binns -  
The New Wine Country  
Cookbook

Serves 4

Small lamb rib chops with the bones frenched have gained fame and fans as “lamb lollipops,” and indeed that’s what they look like, complete with handy handle for grasping while you nibble the perfectly tender meat. I’m always one to dispense with tableware, if possible, but be sure to swish the chops through the luscious sauce as you consume them. And, since there will be plenty of sauce, I highly recommend the addition of crusty wedges of artisanal bread, for mopping up the green sea. If you’re not averse to forks, serve this dish with mashed potatoes on the side.



Image by Colin Clark

## Ingredients:

40 scallions, trimmed of roots and limp or discolored leaves; white and green parts separated

Leaves and tender stems only from 1 bunch fresh flat-leaf parsley

1½ cups medium-dry white wine, perhaps a Rhône-style blend

1½ cups heavy cream

2/3 cup whole milk

Fine sea salt and freshly ground white pepper

12 lamb rib chops, 1 to 1¼ inches thick, ideally with the bones frenched

## Directions:

In a pot of rapidly boiling salted water, blanch the scallion greens and parsley for 1 minute; drain and immediately rinse thoroughly with cool running water. Again drain well, and spread on absorbent paper towels.

Finely chop the scallion whites. In a medium saucepan, combine the scallion whites and wine; bring to a brisk simmer over medium heat. Cook until the liquid has reduced by about

half, 10 to 15 minutes. Stir in the cream, decrease the heat to low, and keep simmering until again reduced by about half. Let cool for 10 minutes.

In a blender, combine the blanched scallion greens and parsley, milk, and the cream mixture. Blend at high speed, scraping down the sides as necessary, for 2 to 3 minutes, until very smooth and bright green. Transfer to a double boiler set over hot, but not simmering, water. Stir in ½ teaspoon salt and a big pinch of white pepper. Taste for seasoning, cover, and set aside for up to 20 minutes only.

Preheat a cast-iron grill pan over super-high heat (or prepare a very hot charcoal grill). Pat the chops thoroughly dry. Season both sides of each chop with a little salt and pepper. Sear the chops for about 2 minutes on each side for rare, or a little longer if desired. Let rest on a warm platter for 2 minutes. During the resting time, very gently reheat the green sauce. Divide the sauce among wide, shallow bowls. Crisscross 3 lamb chops in the center of each bowl and serve.

Note: If using grass-fed lamb, reduce both the cooking time and cooking temperature by 10 to 15 percent (that is, grill over medium-high heat instead of super-high heat).