

# Lamb Chops Dinner on the EVO Grill

## Ingredients:

### Lamb Chops

- 2 tablespoons olive oil
- 1 tablespoon + 1 teaspoon mustard powder
- ¼ cup stone ground mustard
- Salt and pepper to coat lamb chops
- 2 sprigs rosemary
- Thyme 4 each
- Garlic 6 cloves

### Lamb Glaze

- ½ cup of molasses
- 1 ½ teaspoons dejon mustard
- 1 tablespoon cider vinegar
- 1 teaspoon garlic powder

### Sauteed Delicata Squash with Garlic Brown Butter

- Delicata
- ½ cup butter
- Garlic 3 cloves
- Salt and pepper to taste

### Smoked Potatoes

- 1 bag fingerling
- 2 cups soaked wood chips
- 2 tablespoons olive oil
- 1 teaspoon rosemary
- 1 teaspoon thyme
- Salt and pepper to taste

## Method:

### Lamb Chops

1. Cut lamb between each bone creating lamb pops
2. Pour olive oil over lamb rub in mustard powder and stone-ground mustard all over
3. Season with salt and pepper
4. Place lamb in a bag or bowl with herbs and garlic cloves peeled and crushed let sit overnight
5. Let your lamb come to room temperature before cooking
6. Set your evo grill to medium heat and let pre heat for about 15 min
7. Using just the outer edge place your lamb pop flat side touching the grill and sear for 3 min then flip and brush glaze
8. Sear for another 3 min or until desired internal temperature
9. Serve with potatoes and squash and garnish with fried mint and sage

### Lamb Glaze

1. Mix all ingredients in a bowl
2. Use this glaze to coat the lamb once seared

### Sauteed Delicata Squash with Garlic Brown Butter

1. To make the brown butter, place butter in saucepan and simmer on medium low heat with garlic thinly sliced until an amber color
2. Once desired color place in a cool container
3. Thinly slice squash into rings cleaning the seeds in the middle.
4. Drizzle squash with olive oil S&P and Sautee on both sides until golden brown about 3-5 minutes
5. Once flipped drizzle with brown butter and Sautee for another 3 min

### Smoked Potatoes

1. Soak wood chips for a minimum of 2 hours and drain
2. Place chips on a tin pie dish and place in the center of your evo on high and cover with dome and let it smoke up. This takes anywhere between 10-15 minutes
3. Once smoking place wire rack above and set your potatoes neatly on top
4. Cover with dome and cook for 15 min or until tender
5. Remove potatoes from rack and slice in half
6. Toss in oil, minced herbs and season to taste.
7. Place back directly on your evo surface on medium heat and sauté until golden brown