



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

GRILLED LAMB CHOPS WITH SIMPLE BLUE CHEESE SLAW

Serves: 4

- 8 double cut lamb chops

Marinade:

- ¼ cup EVOO
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 4 sprigs fresh chopped mint leaves
- 1 teaspoon whole grain brown mustard
- 1 teaspoon honey

Blue Cheese slaw:

- 1 package cabbage mix
- 1 cup red seedless grapes, halved
- 1 cup shredded carrots
- 1 cup mayonnaise
- 1 tablespoon red wine vinegar
- ½ cup blue cheese (crumbled)
- 1 teaspoon kosher salt
- ¼ cup celery seed

Instructions

Combine marinade for lamb in mixing bowl. Marinate lamb for 1 hour. Then combine Blue Cheese slaw in separate mixing bowl and refrigerate while lamb is marinating. Preheat grill on high heat for 15 minutes. Grill on medium heat for 4-6 minutes per side for medium, or until desired doneness. Remove from grill and serve with the Blue Cheese slaw.



Try any of our signature side dishes to complement your meal!

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com