

Lamb Chops with Asian Peanut Sauce

3/4 cup purchased Asian peanut sauce
2 T. soy sauce
1 T. fresh lime juice
1 T. grated fresh ginger
8 1" thick loin lamb chops

1. Preheat broiler with rack 6 inches from top.
2. Whisk together first 4 ingredients in small saucepan. Brush about 5 T. of sauce over both sides of chops. Reserve remaining sauce.
3. Broil chops to desired doneness, about 4 - 5 min. per side for medium-rare. Place 2 chops on each of 4 plates. Bring remaining sauce to simmer. Drizzle over lamb and serve. Makes 4 servings.

Serve with Solterra Carmeneré.

Tip: Look for peanut sauce in the Asian foods section of the supermarket. Serve with: Couscous and a cucumber-romaine salad tossed with mint-yogurt dressing.



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