

Baroque Lamb Chops à la Provençale

Ingredients

6 lamb rib chops
1 Tbs. scallions
2 Tbs. mushrooms
1/2 cup dry French bread crumbs
1/4 cup olive oil
1 tsp. dried basil
1 Tbs. fresh parsley
1/4 tsp. salt
fresh ground black pepper

Utensils

knife and cutting board
measuring cup
measuring spoons
bowl **or** Ziploc bag
broiling pan
fork **or** tongs
serving plate
gravy boat
ladle

Make the bread crumbs. Finely chop the mushrooms, scallions, and parsley. Trim any excess fat from the lamb chops. Place the lamb chops, olive oil, basil, mushrooms, scallions, parsley, salt, and pepper into the bowl or Ziploc bag. Marinate the meat for 30 minutes, turning it once. Without removing the meat from the marinade, coat the lamb chops with the bread crumbs. The bread crumbs should absorb some of the marinade. Place the lamb chops on the broiling pan. The dish can be prepared up to this point in advance. Preheat the oven to broil. Place the broiling pan in the oven, but not too close to the heat. Broil the meat 6 to 8 minutes on each side or until the bread crumbs are browned and the meat is pink on the inside. While the meat is cooking, make the sauce (see the recipe below). When the chops are done, remove them from the oven and place them on a serving plate. Pour the sauce into the gravy boat and serve hot with the lamb.

for the sauce

Ingredients

1/4 cup dry champagne
1/2 cup consommé **or** bouillon
1 Tbs. shallots
1 tsp. scallions
2 tsp. parsley
2 Tbs. dry French bread crumbs
1 Tbs. butter
1 orange
1/4 tsp. salt
fresh ground black pepper

Utensils

knife and cutting board
measuring cup
measuring spoons
cookpot
bowl
wooden spoon

This sauce is seasoned to taste. Make the consommé or bouillon. Good consommé or bouillon can be bought in the store. Finely chop the shallots, scallions, and parsley.

Make the bread crumbs. Peel the orange and finely chop 1/4 of the peel. Juice the orange. Place the butter, bread crumbs, shallots, scallions, parsley, salt, and pepper in a bowl. Thoroughly knead the mixture together. The sauce can be made up to this point in advance. Place the champagne and the consommé or bouillon in the cookpot. Gently bring to a simmer on the stove over low heat, then add the butter mixture and stir well. Simmer the sauce until some of the liquid has evaporated and the sauce is thickened. Stir the sauce occasionally while it is cooking. Before serving, stir in the finely chopped orange peel and 2 to 3 Tbs. orange juice. Pour the sauce into the gravy boat.