

## Grilled Lamb Chops Boulangerie with Black Olive Tapenade Butter

Servings: 4

### INGREDIENTS

- 12 ea Patuxent Farms® lamb chops
- 2 T Rykoff Sexton™ unfiltered extra-virgin olive oil
- tt salt and pepper
- 8 ea Cross Valley Farms® Yukon gold potatoes, peeled and sliced
- 2 ea Cross Valley Farms yellow onions, sliced
- 8 oz Chef's Line™ chicken stock
- 8 oz Glenview Farms® unsalted butter
- 4 oz Chef's Line™ black olive tapenade

### PREPARATION

Brush the lamb chops with oil. Season to taste with salt and pepper. Grill to pink. Layer the potatoes and onions and braise in chicken stock for 45 minutes.

In a small bowl, mix butter and tapenade at room temperature. Wrap in parchment paper and refrigerate. Slice into pats when cold and serve with lamb and vegetables.

