



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Broiled Lamb Chops with Mint Pesto

4 loin lamb chops 1 ½ inches thick

2 tbsp very finely chopped walnuts

1 bunch of fresh mint, leaves finely chopped

Mint pesto

4 garlic cloves minced

¼ cup olive oil

In a bowl, mix mint pesto ingredients together. Brush one side of each lamb chops with a little mint pesto. Grill under a hot broiler for 4-5 minutes. Turn, brush with more pesto and grill about 4-5 minutes longer for medium rare chops. Serve immediately.

10717 S Ridgeland Ave  
Chicago Ridge, IL 60415

Phone: 708-636-3437  
[www.JackandPats.com](http://www.JackandPats.com)