



Rosemary Roasted Lamb Chops with Balsamic Syrup

For balsamic syrup

- 3/4 cup balsamic vinegar
- 1/4 teaspoon minced fresh rosemary
- 1/8 teaspoon black peppercorns

For lamb chops

- 8 rib lamb chops (1 1/4 lb total), trimmed of all fat
- 1 teaspoon finely chopped garlic
- 1/2 teaspoon salt
- 1/2 teaspoon finely chopped fresh rosemary
- 1/4 teaspoon black pepper
- 1 Tbsp. Olive oil

Make syrup:

Simmer syrup ingredients in a 1- to 1 1/2-quart nonreactive saucepan (see cooks' note, below) over moderate heat until just syrupy and reduced to about 1/4 cup, about 8 minutes. Pour through a sieve into a small bowl, discarding rosemary and peppercorns.

Lamb:

Preheat oven to 375 degrees. Add seasonings and herbs to a large baggie, place 4 or 5 lamb chops in baggie and seal, message until chops are well coated, place in oiled roasting pan or cookie sheet. Cook until internal temperature is 135 degrees for medium rare. Serve chops drizzled with balsamic syrup.