



#608A-IRISH LAMB WITH FOUR SAUCES Serves 4 to 6

4 racks (1 pound or 6 chops each) of spring lamb,

Salt

Freshly ground pepper

Sprigs of fresh mint, for garnish

Fresh Mint Chutney (recipe follows)

Onion Sauce (recipe follows)

Red Currant Sauce (recipe follows)

Irish Mint Sauce (recipe follows)

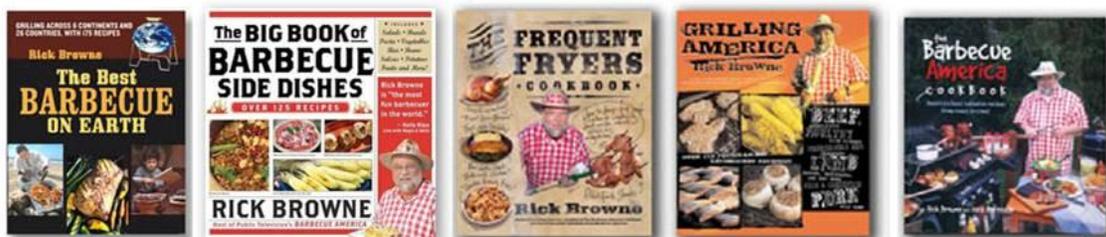
Score the fat of the lamb with several shallow cuts. Refrigerate until ready to use.

Preheat a charcoal or gas grill for direct cooking to 425°F. Make sure the grill rack is clean, and oil it thoroughly with nonstick cooking spray.

Sprinkle the lamb generously with salt and freshly ground pepper. Transfer the lamb to the prepared grill rack over direct heat, fat side up, lower the grill lid, and cook for 25 to 30 minutes, until the remaining thin layer of fat is nicely crisped and browned, and a meat thermometer inserted into the meaty section of the chop reads 130°F, medium rare.

Transfer the lamb to a warm serving dish and let rest for 5 to 10 minutes before carving.

Carve the lamb and serve 2 to 3 cutlets per person, depending on size (of both the guest and the chop). Serve with the three sauces on the side.





Fresh Mint Chutney

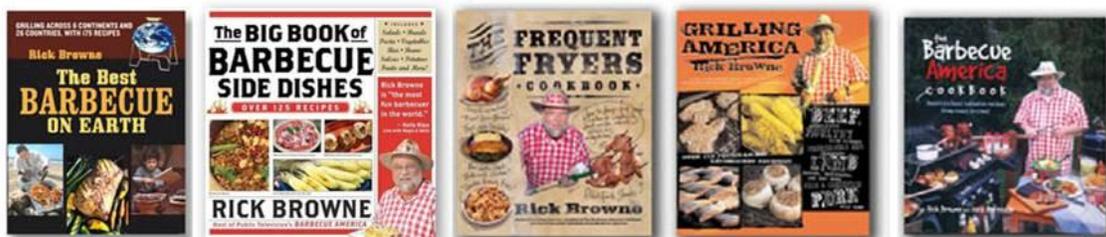
- 1 large cooking apple, such as Jonathan, Gravenstein, or Jonagold, peeled, cored, and coarsely chopped
- Handful of fresh mint
- 4 tablespoons minced onions
- 2 to 3 tablespoons sugar
- Pinch of salt
- Pinch of cayenne pepper

Process all the ingredients in a food processor to a paste, add the apples, pulse once or twice only, then season with salt and a little cayenne pepper. It will look like a thick, chunky jam.

ONION SAUCE

- 3 pounds (3 to 4 large) yellow onions, finely chopped
- 1/2 stick unsalted butter
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon flour
- 1 1/2 cups milk

Melt the butter in a saucepan over low heat, add the onions, and cook, covered, until very soft but not browned, about 10 to 15 minutes. Season with salt and pepper. Stir in the flour and add the milk, bring to a simmer and simmer gently, stirring, 5 minutes longer, until the sauce looks like a thick salsa.





Red Currant Sauce

- 2/3 cup sugar
- 1/2 cup water
- 3/4 cup fresh or frozen red currants

In a saucepan over medium heat, combine the sugar and water, stirring until the sugar dissolves. Bring to a boil and add the currants. Boil, uncovered, for 4 or 5 minutes, until the currants burst. **Serve hot or cold.**

Irish Mint Sauce

- 1/2 cup water
- 2 to 3 tablespoons sugar
- 1/2 cup firmly packed, finely chopped fresh mint leaves
- 1 cup malt vinegar

In a saucepan over medium heat, bring the water and 2 tablespoons of the sugar to a boil and cook until the sugar dissolves. Remove the pan from the heat and add the mint leaves and the vinegar, stirring well. Taste and season with up to 1 additional tablespoon of sugar if you must. But no more!

Cover and let stand for at least 3 hours before serving. Store in an airtight container in the refrigerator for up to 3 weeks.

Makes approximately 2 cups

