

## **Marinated & Grilled Lamb Chops With Goat Cheese Mashed Potatoes**

### **Ingredients**

- Lamb Loin Chops
- Red skinned potatoes
- Chopped rosemary
- Butter
- Chopped thyme
- Heavy cream
- Salt and pepper to taste
- Single Varietal Extra Virgin Olive Oils - choose from Koroneiki, Leccino, Picual, Sweet Hojiblanca, or Manzanillo Extra Virgin Olive Oils
- Juniper Berries Balsamic Vinegar

### **Preparation**

1. Season lamb chops with salt and pepper. Mix Juniper Berries Balsamic with just enough olive oil to form a marinade and whisk together with the rosemary and thyme. Pour over the lamb and let marinate for at least one hour or up to 24 hours. (or seal them in a zip lock bag with the marinade, push out the air to hold the marinade against the chops)
2. Boil potatoes until they are soft enough to mash. Meanwhile, heat up heavy cream and butter together in sauce pan, when they are ready, mix cream and butter with potatoes, season with salt and pepper and fold in the goat cheese.
3. Grill chops to desired temperature and serve with the mashed potatoes.