

AMERICAN LAMB T-BONE CHOPS WITH PECAN DUKKAH AND SALSA VERDE

Ingredients	Amounts
<i>Pecan Dukkah</i>	
Pecans, chopped	1 cup
White sesame seeds	½ cup
Ground white pepper	1 Tbsp.
Coriander powder	1 Tbsp.
 <i>Salsa Verde Marinade</i>	
Parsley, chopped	1 cup
Lemon, zest and juice of	1 ea.
Cilantro	½ cup
Olive oil	2 cups
Ground black pepper	as needed
Shallot, brunoised	1 ea.
 American Lamb loin roast, cut into T-bone chops	
Salt	as needed
Ground black pepper	as needed
 Eggplant, sliced in half	
Spring onions, whole	1 bu.

Method

1. *For the Pecan Dukkah:* In a food processor fitted with a metal blade, pulse the pecans, white sesame seeds, ground white pepper, and the coriander powder until the mixture is thoroughly combined. Season with salt to taste and set aside.
2. *For the Salsa Verde:* Combine chopped parsley, lemon zest, lemon juice, cilantro, olive oil, black pepper and shallots.
3. Take lamb t-bone chops and if needed, scrape bone dust off. Cover lamb chops with marinade, reserving some for vegetables. Season with salt and pepper. Marinate for 4 to 24 hours.
4. Combine eggplant and spring onion into a bowl and marinate with Salsa Verde.
5. Heat grill. Place lamb chops, eggplant and spring onion on grill until charred and done to preference.
6. Remove vegetables and place back into bowl. Mix with Salsa Verde and sprinkle with Pecan Dukkah.
7. Take lamb off grill and let sit for 5 to 10 minutes.
8. *To finish:* Place lamb and vegetables on plate. Drizzle with remaining Salsa Verde and sprinkle with Pecan Dukkah.