

SORGHUM GLAZED AMERICAN LAMB CHOPS, BLACK EYED PEAS AND PICKLED MUSTARD GREENS

Yield: 8 Portions

Ingredients	Amounts
<i>Sorghum Glaze</i>	
Sorghum	1 cup
Garlic, minced	2 Tbsp.
Shallots, minced	2 Tbsp.
Apple cider vinegar	2 Tbsp.
Whole grain mustard	2 Tbsp.
Salt	as needed
Ground black pepper	as needed
 <i>Pickled Mustard Greens</i>	
Apple cider vinegar	1 pt.
Water	1 pt.
Sugar	½ cup
Salt	½ cup
Yellow mustard seeds	1 tsp.
Garlic clove, sliced thin	1 ea.
Mustard leaves, cleaned, loosely packed	1 qt.
 <i>Black-Eyed Peas</i>	
Salt pork, small dice	2 oz.
Onion, yellow, small dice	1 cup
Celery, small dice	½ cup
Carrot, small dice	½ cup
Garlic, minced	2 Tbsp.
Dried black-eyed peas cleaned and soaked overnight	1 lb.
 <i>American Lamb Chops</i>	
American lamb rack, frenched, cut into double chops	2 ea.
Salt	as needed
Ground black pepper	as needed

Method

1. *For the Sorghum Glaze:* In a small pan simmer all ingredients together on low until syrupy, about 10-15 minutes. Season with salt and pepper to taste.

2. *For the Pickled Mustard Greens:* In a medium size pot, boil together the apple cider vinegar, water, sugar, salt, yellow mustard seeds and garlic. Once it boils, stir in the mustard leaves.
3. Remove from the heat and let it come to room temperature before refrigerating.
4. *For the Black-Eyed Peas:* In a medium pot, brown the salt pork until it begins to turn golden brown. Add in the yellow onion, celery, carrot and continue to sauté until the vegetables are soft. Add garlic and cook until fragrant.
5. Add the black-eyed peas and enough water to cover the beans by an inch. Turn the heat on high and once they start to boil, turn the heat down to low. Cook until tender.
6. *For the American Lamb Chops:* Season the double lamb chops with salt and pepper. Cook on a hot grill until desired temperature, turning as needed to brown all sides.
7. In the last minute before the lamb is done brush the lamb with the Sorghum Glaze, making sure to get all the sides. Remove from the heat and allow the lamb to rest.
8. *To Assemble:* Cut the rack into single chops and plate with the Black-Eyed Peas. Garnish with the Pickled Mustard Leaves and additional Sorghum Glaze.

Note: The Pickled Mustard Greens are best made in advance.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA

The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.