

Lamb Chops with Pomegranate Red Wine Sauce



Salt and pepper lamb, sear on both sides (2 min. per side), keep warm. Pour off all but 1 –2 T. fat from pan. Add shallots and cook 2 min. Add pomegranate juice, wine, broth, vinegar, thyme and honey. Cook 3 – 5 min. Add butter, salt and pepper.