



Recipes



Photo by Alan Richardson

Grilled Lamb Loin Chops with Wild Mushroom Ragout

[Episode 122: Master Meat Broth](#)

I've mentioned that Master Meat Broth makes a great base for a sauce, and here it does just that, adding flavor intensity to a mixed mushroom ragout served with grilled lamb chops. Because lamb has such deep flavor, the ragout-chop combination is a match made in heaven. And you get those wonderful, meaty bones to gnaw on.

Serves 4

Ingredients

2 tablespoons extra-virgin olive oil
4 shallots, sliced 1/4 inch thick
8 ounces shiitake mushrooms, stemmed and quartered
8 ounces button mushrooms, quartered
8 ounces oyster mushrooms, torn in half
Kosher salt and freshly ground black pepper to taste
1 bottle dry red wine
2 quarts Master Meat Broth
1 tablespoon minced fresh thyme or 1 teaspoon dried thyme
8 loin lamb chops, about 3/4 inch thick
Four 1-inch-thick slices of baguette, toasted
1 tablespoon fresh mint cut into thin ribbons

Directions

1. Prepare an outdoor grill and heat to hot. Alternatively, preheat the broiler.
2. Heat a large saucepan over high heat. Add the oil and swirl to coat the pan. Add the shallots and sauté until soft, about 2 minutes. Add the mushrooms, season with salt and pepper, and sauté until soft, about 3 minutes. Add the wine, scraping the bottom of the pan with a wooden spoon to incorporate flavorful bits. Add the broth and thyme and reduce the heat and simmer until the mixture is sauce-like, 45 to 60 minutes. Correct the seasoning with salt and pepper and keep warm.

3. Spray the grill grid or broiler pan with nonstick cooking spray. Season the chops with salt and pepper and grill or broil, turning once, until cooked, 4 to 5 minutes per side for medium-rare.
4. Divide the baguette slices among 4 plates and top with all but 1/2 cup of the mushroom ragout. Place 2 chops on each plate. Drizzle with the remaining ragout, garnish with the mint, and serve.

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