

# Rosemary Lamb Chops with Swiss Chard and Balsamic Syrup

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## Ingredients

For balsamic syrup

3/4 cup balsamic vinegar

1/4 teaspoon minced fresh rosemary

1/8 teaspoon black peppercorns

For chard

1 bunch Swiss chard (1 lb)

1/4 cup chopped red onion

1 teaspoon finely chopped garlic

1 tablespoon olive oil

1/2 teaspoon salt

1/4 teaspoon black pepper

1 tablespoon water

For lamb chops

8 rib lamb chops (1 1/4 lb total), trimmed of all fat

1 teaspoon finely chopped garlic

1/2 teaspoon salt

1/2 teaspoon finely chopped fresh rosemary

1/4 teaspoon black pepper

## Preparation

Make syrup:

Simmer syrup ingredients in a 1- to 1 1/2-quart nonreactive saucepan (see cooks' note, below) over moderate heat until just syrupy and reduced to about 1/4 cup, about 8 minutes. Pour through a sieve into a small bowl, discarding rosemary and peppercorns.

Sauté chard:

Cut stems and center ribs from chard, discarding any tough portions, then cut stems and ribs crosswise into 1/4-inch-thick slices. Stack chard leaves and roll into cylinders. Cut cylinders crosswise to make 1-inch-wide strips.

Cook onion and garlic in oil in a 12-inch nonstick skillet over moderate heat, stirring occasionally, until onion begins to soften, about 4 minutes. Add chard stems and ribs, salt, and pepper and cook, stirring occasionally, until stems are just tender, about 6 minutes. Stir in chard leaves and water and cook, stirring occasionally, until tender, about 8 minutes.

Broil chops while chard cooks:

Preheat broiler. Sprinkle chops with garlic, salt, rosemary, and pepper, then broil on a lightly oiled broiler pan, 4 to 5 inches from heat, turning over once, for medium-rare, 6 to 7 minutes total.

Serve chops and chard drizzled with balsamic syrup.