



**Grilled Lamb Loin Chops with a Mango Mint and Pine Nut Relish**  
**By Executive Chef Todd Clarmo, Auberge du Pommier**

Serves four people

**Ingredients:**

**Lamb Marinade**

**8 fresh lamb loin chops**

- 1 head of garlic, peeled and crushed
- 2 shallots, peeled and sliced
- 4 oz. of vegetable oil
- ½ tbsp. crushed black peppercorns

**Relish**

- 2 ripe mangos (peeled and diced into ¼ inch pieces)
- 1 tbsp. minced garlic
- 3 oz. toasted pine nuts (1½ oz. chopped fine)
- 1 tbsp. fine diced shallots
- 20 leaves of mint (lightly chopped)
- 1½ oz. rice wine vinegar
- 1 tbsp. honey
- salt & pepper to taste

**Preparation:**

Lay the lamb loin chops in a shallow dish covered in all the ingredients for the marinade. Let marinade for at least one day. When ready, clean off the lamb chops and barbecue till preferred doneness.

For the relish, combine all the ingredients and let sit at room temperature for one hour prior to eating.