



GRILLED LAMB CHOPS with CHANTERELLES & WILD BLUEBERRY CHUTNEY

Serves 4 to 6

1 tablespoons olive oil	1 teaspoon coarse salt
½ pound fresh small (button) chanterelles, trimmed	Dash of red pepper flakes
½ cup wild or small domestic blueberries	Fresh thyme, oregano, and/or mint (with some flowering tops if you have any)
1 cup white wine vinegar	2 (8-rib, about 1-1/2 pounds each) Frenched racks of lamb, cut into chops
¼ cup water	Olive oil
¼ cup sugar	Coarse salt and freshly ground pepper to taste
1 small clove garlic, finely chopped	

DIRECTIONS

- Heat oil a large skillet over medium-high heat. Add the mushrooms, in batches, and cook them for about 6 minutes, until they release their juices. Remove to a medium glass or ceramic bowl and stir in blueberries.
- Add the vinegar, water, sugar, garlic, 1 tablespoon salt, red pepper flakes, and some sprigs of fresh herb to the skillet; bring to a boil. Reduce heat and simmer for 5 minutes. Pour hot liquid over the mushrooms and blueberries. Cover and let stand for at least 1 hour (or refrigerate overnight.)
- Meanwhile, heat grill to medium-high heat. Lightly brush the lamb with oil and season with salt and pepper. Grill for about 8 minutes, turning once, for medium-rare.
- Using a slotted spoon, serve the lamb with spoonful of the chanterelle-blueberry chutney, sprinkled with flowering herbs.

