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## Frank's Culinary Corner

### **Tarragon-Marinated Lamb Chops with Pineapple-Pecan Relish**

**(Makes 8 Servings)**

The sweet, anise notes of tarragon make this a beautiful dinner party dish, slightly more formal than my usual style-call it candlelight grilling. Grilled pineapple, chopped pecans, and some more fresh tarragon combine in the accompanying relish.

#### **For the Pineapple-Pecan Relish:**

Ingredients:

- 1 medium pineapple, peeled, cored, and cut into 1/2-inch dices
- 1 small red onion, finely diced
- 3 tablespoons balsamic vinegar
- 3 tablespoons olive oil
- 2 tablespoons finely chopped tarragon
- 2 tablespoons finely chopped flat-leaf parsley
- Kosher salt and freshly ground pepper
- 1/2 cup coarsely chopped toasted pecans

Combine the pineapple, onion, vinegar, olive oil, and herbs in a medium bowl and season with salt and pepper. Just before serving, fold in the pecans. May be refrigerated, covered (without the pecans) for 1 day; serve at room temperature. Makes 2 to 2 1/2 cups.

#### **For the Tarragon-Marinated Lamb Chops:**

Ingredients:

- 1/2 cup olive oil
- 1/4 cup coarsely chopped fresh tarragon
- 4 cloves garlic
- 24 lamb loin chops(each 3 ounces and 1 inch thick)
- Kosher salt and freshly ground pepper

Directions:

Combine the olive oil, tarragon and garlic in a shallow baking dish, add the lamb chops, and turn to coat well. Refrigerate, covered, 2 to 4 hours.

Preheat a gas or charcoal grill to medium high.

Remove the chops from the marinade, shaking off the excess (discard the used marinade).

Season the chops on both sides with salt and pepper and grill until medium, 3 to 4 minutes on each side Place on a serving platter and serve the Pineapple-Pecan Relish alongside.

