

Texan lamb chops, sweet potatoes papillote, sour cream with chives, BBQ sauce

Recipe for 4

Description

Note

You can try other potatoes too and cook the meat in the oven on rainy days!

Ingredients

Lamb chops

- 12 Unit(s) Quebec lamb chops
- 1 Sprig(s) Thyme flower
- Salt and pepper
- Vegetable oil
- Olive oil

BBQ sauce

- 1 Unit(s) Shallot
- 225 Ml Tomato sauce
- 2 Tbsp Olive oil
- 2 Tbsp Cognac
- 1 Tbsp Soy sauce
- 2 Pinch(es) Curry powder
- 1 Tbsp Brown sugar
- Salt and pepper
- Vegetable oil
- Olive oil

Sweet potatoes

- 4 Unit(s) Sweet potatoes
- 250 Ml Sour cream
- 0.50 Bunch(es) Chives
- 1 Unit(s) Lemon juice
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **450 F°**

Prep

Remove the leaves from the thyme, keep some aside for garnish.
Finely chop the shallots and the chives.

Lamb chops

Season the meat with salt.

Brush the meat with BBQ sauce, and put on your grill.

Cook for about 3 minutes on each side.

Keep warm and serve.

BBQ Sauce

Brown the shallots with oil in a hot pan, add the brown sugar, curry, soya sauce and cognac.

Let simmer for 2 minutes and add the tomato sauce, season with salt and pepper and let simmer at low heat for another 20 minutes.

Sweet potatoes

Slice the potatoes lengthwise, put on tray covered with aluminium foil. Season with salt and pepper and a dash of olive oil.

Wrap in aluminium foil and bake in the oven or BBQ for 20 to 30 minutes at 400°F. Pick them to make sure they're cooked.

In a bowl, mix the sour cream with salt, pepper, chives and lemon juice.

When ready to serve add a spoon of the sour cream mix on top of the potatoes.

Bon appétit!