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## Porcini Mushroom Spice Rub Meat Eaters Recipe Idea

### Porcini Crusted Lamb Chops Drizzled With A Balsamic Glaze And Served On A Bed Of Sautéed Spinach

Serves 4

½ cup whole mint springs  
Grape seed oil (for frying Mint)  
Kosher salt and fresh ground pepper  
24 lamb rib chops  
2 bunches of fresh spinach  
Olive oil  
¾ cup balsamic vinegar

In small sauté pan heat grape seed oil to about 350. Gently place mint springs in oil for about one minute. (Careful can splatter). Remove and let sit on paper towel.

Cut each chop every other bone off the rack or ask you butcher to do so.  
Rub the individual chops with porcini mushroom spice rub to coat. Wrap in plastic and let sit in refrigerator overnight.  
Grill or broil the chops until medium rare, for 3 to 5 minutes on each side. With the internal temperature reading 130 F on an instant read thermometer.

For the balsamic reduction, place balsamic vinegar in small quart pot and bring to a simmer. Reduce to a syrup consistency, about a ¼ cup.

To serve sauté spinach with a little olive oil, salt and pepper. Place in sieve and drain off liquid over sink. Place in the center of the plate. Stand 6 chops, bone up tepee style on the bed of spinach. Lightly drizzle the reduction over chops. Garnish with deep fried mint leaves.

*\*This recipe would also be great with rib-eye steaks cut 1 inch thick.  
Grill or roast for 20 to 25 minutes or until 120 F for Medium-Rare  
Use basil instead of mint.*