

# Sauces for Lamb

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## Ingredients

For all sauces, simply combine ingredients in a small bowl and use for basting. If desired, serve lamb chops with extra sauce for dipping. Recipes cover up to 8 lamb chops.

- Rosemary & Garlic
- 3 tbsp. Olive oil
- 2 tbsp. Rosemary, chopped
- Crushed Garlic, to taste

### **Satay Style Sauce**

- 3 tbsp. Peanut butter, crunchy or smooth
- 3 tbsp. Honey
- 3 tbsp. Light soy sauce

### **Barbecue Sauce**

- 3 tbsp. Soy sauce
- 1/2 tbsp. Brown sugar
- 3 tbsp. Olive oil
- 2 in. piece of fresh Ginger, grated

### **Honey & Soy Sauce**

- 3 tbsp. Honey
- 3 tbsp. Light soy sauce
- Crushed Garlic, if desired
- oil