

Lamb with Green and Red Sauces – *Cordero con salsas verde y roja*

Ingredients (for four portions)

8 lamb chops, ½ inch (1.25 cm) thick
2 tbsp olive oil
2 tbsp butter
Salt and pepper, to taste

Spearmint Green Sauce – *Salsa Verde con Yerbabuena*:

½ lb (225 g) fresh tomatillos; husks removed, washed, and sliced in half
½ white onion, peeled and cut into large chunks
1 small bunch cilantro; washed
10 leaves fresh spearmint; washed
1 tsp salt, or to taste

Red Dipping Sauce – *Mojo de chile de árbol*:

3-5 dry de árbol peppers, to taste; wiped clean, stems removed
6 cloves garlic; peeled
½ tsp cumin
1 tbsp paprika
2 tbsp wine vinegar
½ tsp salt, or to taste
¼ cup olive oil

To serve: mashed turnips or potatoes

Prepare Spearmint Green Sauce (*salsa verde con yerbabuena*): Place all ingredients in a blender jar; process by pulsing, until a textured sauce is achieved. Reserve. **Prepare Red Dipping Sauce (*mojo de chile de árbol*):** place all ingredients, except oil, in a mini food processor or compact blender; pulse a few times, to break up the peppers and garlic, then gradually add oil, and continue pulsing. Finish by blending for about one minute; this sauce may be strained, for a very smooth finish, but leaving it as it is gives a stronger kick from the *chile de árbol* seeds. Reserve. **Right before serving,** warm up olive oil in a thick skillet, over medium/high heat. Add butter and stir, to melt. Add lamb, two pieces at a time, and cook, undisturbed, for three minutes; flip and cook for another three minutes, seasoning with salt and pepper, to taste.

Transfer to dinner plate, and continue with the rest of the meat. Top each chop with green sauce, smear some of the red sauce on the side, for dipping, and serve with some mashed veggie on the side:

