

# Lamb: Serving The Best To Your Guests

(NAPSA)—When planning your next dinner party, consider serving something special, such as tender lamb. Whether it is a traditional rack, leg, porterhouse or lamb loin chops, delight your guests with an easy, elegant meal.



Tiny, tasty loin chops are the T-bone of lamb needing only a minimum of seasoning to bring out their delicate flavor. “Try thyme, garlic, olive oil, and lemon in various combinations for a wonderful flavor,” advises Sukey Jamison, owner of Jamison Farm.

Jamison Farm has produced the country’s best natural lamb in Western Pennsylvania over the past 25 years, supplying fine restaurants and homes. For recipes and to order, visit [www.jamisonfarm.com](http://www.jamisonfarm.com) or call 800-237-5262.

Try this simple recipe for your next gathering:

## Spring Lamb Chops

**10 Jamison Farm Lamb Loin Chops (4 oz. each)**

**1 tsp. Thyme**

**½ tsp. Coriander seed**

**Olive oil**

**Salt, pepper**

Rub lamb with oil, thyme and coriander; salt and pepper to taste. Sear in a very hot pan or broil about 4 to 5 min. per side, until slightly pink in center. Serves 4-5.