

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

2 packs of Prairie Street
Prime Kosher Sous Vide
Lamb Chops

Kosher salt

Freshly ground black
pepper

- 1 Set your Anova sous vide cooker bath to 125F and allow the water to come up to temperature.
- 2
 - 120-Rare
 - 125-Medium Rare
 - 130-Medium
 - 145-Well done
- 3 Using a paper towel, pat dry your lamb chops to remove any excess moisture. Season all sides generously with Kosher salt and freshly ground black pepper. Place one pack of lamb chops in a large bag - either two-gallon zip lock or vacuum seal bag - either two-gallon zip lock or vacuum seal bag. Vacuum seal and double seal each side - and place in sous vide bath. Weigh down the meat with plates. Set your timer to one hour.
- 4 Set your Anova Precision oven to 125F and attach the thermometer and insert it into a thick chop.
- 5 Using a paper towel, pat dry your lamb chops to remove any excess moisture. Season all sides generously with Kosher salt and freshly ground black pepper. Place one pack of lamb chops on the third rack. Set to Sous vide and your timer to one hour.
- 6 After an hour, remove both sets of lamb chops and pat dry. Season with a bit more salt and pepper.
- 7 Heat skillet on the stove top. Place one chop on the skillet and sear on each side. The lamb is already cooked so, sear 45 seconds on each side to get nice and brown. Take chop and press the fat on bone down on the skillet and grease up the surface. Remove and add the other lamb chops. Enjoy!

Bete'avon!