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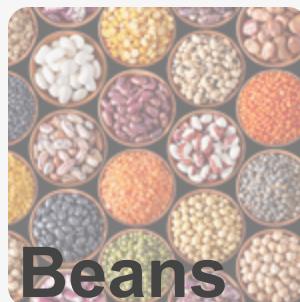
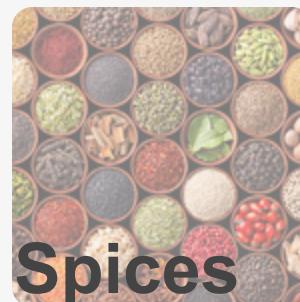
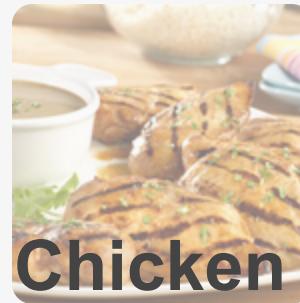
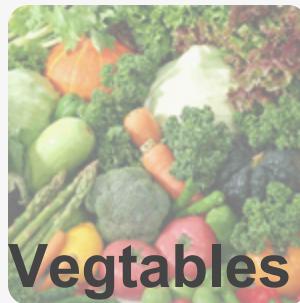
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### Lamb Chops

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### Green Chilaquiles With Eggs

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### Broccoli-Spinach Soup

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### Lamb Chops

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### Lamb Chops



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## Lamb Chops



### Ingredients

- 2 medium beets
- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup white wine vinegar
- 3 strips orange peel
- 2 1/2 teaspoons salt
- 1/2 teaspoon cracked black pepper
- 1 pound ground beef chuck
- 8 ounces ground beef sirloin
- 1/4 teaspoon ground black pepper
- 4 kaiser rolls, split
- 2 teaspoons olive oil
- 4 eggs
- 2 ounces soft goat cheese (chevre)
- 4 Bibb lettuce leaves

### Directions

1. In a large saucepan combine the beets and enough water to cover. Bring to boiling; reduce heat. Cook, covered, about 30 minutes or until tender. Drain and let cool slightly. Under running water, rub off the peels. Halve the beets lengthwise and julienne; set aside. In a medium saucepan bring sugar, the 1/2 cup water, vinegar, orange peel, 2 teaspoons salt, and the cracked black pepper to a simmer, stirring to dissolve the sugar. Add the beets, remove from the heat. Let stand for 30 minutes; drain, discarding vinegar mixture.
2. Meanwhile, for burgers, in a medium bowl combine beef chuck and sirloin. Sprinkle with the remaining 1/2 teaspoon salt and the 1/4 teaspoon ground black pepper; mix well. Shape into 4 patties, about 3/4-inch thick.
3. For a charcoal grill, grill patties on the rack of an uncovered grill directly over medium coals for 10 to 12 minutes or until done (160 degrees F), turning once halfway through grilling. (For a gas grill, preheat grill. Reduce heat to medium. Place patties on grill rack over heat. Cover and grill as directed). Remove patties from grill. Let stand for 5 minutes. Place rolls, cut sides down, on grill rack for 1 to 2 minutes or until lightly toasted.
4. In a large nonstick skillet heat the olive oil over medium heat. Break eggs into skillet; cook for 2 minutes. Cover skillet; remove from heat. Let eggs stand about 2 minutes or until whites are set and yolks begin to thicken.



Start Cooking

## Lamb Chops



### Step 1

In a large saucepan combine the beets and enough water to cover. Bring to boiling; reduce heat. Cook, covered, about 30 minutes or until tender. Drain and let cool slightly. Under running water, rub off the peels. Halve the beets lengthwise and julienne; set aside. In a medium saucepan bring sugar, the 1/2 cup water, vinegar, orange peel, 2 teaspoons salt, and the cracked black pepper to a simmer, stirring to dissolve the sugar. Add the beets, remove from the heat. Let stand for 30 minutes; drain, discarding vinegar mixture.

Next Step



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## Lamb Chops

### Step 1

In a large saucepan over medium heat, melt butter. Add onions and cook until translucent. Reduce heat. Cook, covered, until onions are slightly browned. Remove from heat. Cut into julienne; set aside. In a small bowl, combine orange peel, 2 teaspoons sugar, and 1/2 cup water. Let stand until sugar dissolves. Add to onions. Drain, discarding vinegar.



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## Lamb Chops



### Step 4

Meanwhile, for burgers, in a medium bowl combine beef chuck and sirloin. Sprinkle with the remaining 1/2 teaspoon salt and the 1/4 teaspoon ground black pepper; mix well. Shape into 4 patties, about 3/4-inch thick.

