

Chevon in Mustard Sauce

4 Goat chops (1 1/2 to 2 inches thick)
4 Tablespoons butter
1 Sweet onion, chopped
1/2 Cup Marsala wine
1/2 cup chicken broth
1/2 cup Dijon mustard
1/2 Teaspoon thyme (lemon thyme is really good with this!)
1/2 Cup creme fraiche
Chopped parsley

(Serves 4)

1. Brown chops in butter using a lower heat to avoid scorching
2. Remove chops and add the onion to pan cooking until tender
3. Pour Marsala wine and chicken broth into pan and stir in mustard and thyme. Bring to boil
4. Add chops, spooning sauce over them. Cover and cook over low heat for 30-40 min.
5. When meat is cooked and tender, remove chops from pan
6. Continue to cook sauce until reduce to half. Add the creme fraiche and parsley and heat thoroughly. Spoon sauce over the ribs

Suggested sides are mashed potatoes and sweet young green peas.