

Garlic Lamb Chops



Serves 4

3 garlic cloves, large, minced

1t oregano, dried

1/3c white wine, dry

1t thyme, dried

1/4c Dijon mustard

12 mini lamb chops

Mix together all ingredients and rub on room temperature lamb chops.

Broil 3~4" from top of broiler for 4~5 minutes per side. Lamb chops should be medium rare in the center.

Or grill on 3~4 minutes per side on HOT grill.

Prepare Ahead Tip

Make this rub and keep tightly covered in refrigerator. Rub is excellent used on pork, chicken or beef.