

# Grilled Herbed Lamb Chops



Serves 4

3 large garlic cloves, peeled, coarsely chopped

1 1/2t rosemary, fresh

1 1/2t thyme, fresh

1/4t cracked black pepper

Kosher salt

1/4c olive oil

12 baby lamb chops

In food processor fitted with a metal blade add garlic, rosemary, thyme, cayenne and salt. Pulse until combined. Pour in olive oil and pulse into a paste. Rub the paste on both sides of the lamb chops. Cover and let marinate for at least 1 hour (and up to 24 hours) in the refrigerator.

Remove from refrigerator and allow to come to room temperature (it will take about 20 minutes).

Heat a grill pan over high heat until very hot. Add the chops and sear for about 2 minutes (this will create some smoke so make sure the exhaust fan is on). Flip the chops over and cook for another 3 minutes for medium~rare and 3 12 minutes for medium.

Or preheat outdoor grill to high and grill same as above.

Prepare Ahead Tip

Marinate chops in refrigerator up to 24 hours.