

Marinated Baby Lamb Chops



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

8 baby lamp chops	1/2t salt	1/4c red bell pepper, chopped
1/2c olive oil	RELISH:	1/4c fresh mint leaves, chopped
6 garlic cloves, finely minced	2 large cucumbers, peeled, seeded, diced	3T rice wine vinegar
2t dried rosemary	salt	3 garlic cloves, minced
2T fresh mint leaves, chopped	1/4c onion, minced	1 jalapeno pepper, seeded and minced
2T lemon juice		

Prepare relish: place diced cucumber in fine mesh sieve and set over bowl. Lightly salt, mix and let drain for 1 hour. Pat dry with paper towels and place in clean bowl. Add remaining relish ingredients and toss well to combine. Cover and refrigerate up to 6 hours before serving. Stir well and drain, if necessary, before serving.

Place lamb chops in large zip~lock bag. Combine olive oil, garlic, rosemary, mint, lemon juice and salt in large bowl and mix well. Pour over lamb chops. Seal and refrigerate at least 2 hours and up to 8 hours.

Preheat broiler. Place lamb chops in flat layer on broiler pan and cook 2~3 minutes per side for medium rare.

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Debbie Spangler ~ Certified Personal Chef

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