

# Marinated Baby Lamb Chops



Marinate thick baby lamb chops in a little olive oil, lots of garlic, fresh mint, rosemary and salt and pepper

Serves 4

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

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.

#### Prepare Ahead Tip

Marinate lamb chops for up to 24 hours and refrigerate cucumber relish for up to 24 hours. Drain cucumber relish before serving if liquid accumulates.

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