

White Wine Marinated 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	2T Dijon mustard	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 and diced	3T rice wine vinegar
1/4c fresh mint leaves, chopped	salt	1 garlic clove, minced
1/4c dry white wine	1/4c onion, minced	1 jalapeno pepper, seeded and minced

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, mint, white wine and Dijon in large zip~lock bag and mix well. Add lamb chops, seal and refrigerate at least 4 hours and up to 24 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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