

Campania Style Grilled Lamb Chops

Ingredients

- 3/4 cup white wine
- 1/4 cup olive oil
- 3 - 4 Tbsp lemon juice
- 5 garlic cloves, minced
- 1 Tbsp chopped fresh sage
- 1 Tbsp chopped fresh rosemary
- 1 Tbsp dried oregano
- salt & pepper to taste
- 6 lamb shoulder chops
- 1 sprig of rosemary

Directions

In a small bowl, mix the wine, olive oil, lemon juice, minced garlic, chopped sage, chopped rosemary, oregano and salt and pepper to taste. Mix well.

Pour half the marinade into a 8" x 13" glass or earthenware baking pan. Place the lamb chops in a single layer in the pan and pour the rest of the marinade on top. Cover and refrigerate for at least 6 hours. Remove from the refrigerator 15 minutes before cooking.

Preheat a grill to medium. Remove the lamb from the marinade and place on the grill. Baste with the marinade using the rosemary sprig as a brush. Grill for 15-20 minutes, turn, baste again and grill for another 15-20 minutes. Alternative, broil for 7-15 minutes per side, using the same basting technique.