

West African Grilled Lamb with Onions

Ingredients

- 2 1/2 lbs bone-in lamb shoulder chops
- 1 Tbsp salt
- 1 Tbsp black pepper
- 2 large or 4 mini Maggi/seasoning cubes or chicken broth cubes, crushed into powder
- 2 tsp garlic powder (optional)
- 2 tsp onion powder (optional)
- 2 tsp ground mustard (optional)
- 2 onions, sliced
- 2 Tbsp Dijon mustard
- 1 Tbsp whole grain mustard
- 1 tsp red wine vinegar

Directions

Cut the lamb chops into 3-4 pieces. Place in a large bowl and set aside

Mix together the salt, pepper, powdered Maggi cubes and garlic, onion and/or ground mustard, if using.

Add the oil and half of the spice mixture to the lamb and rub all over so it's completely covered. Cover the bowl and refrigerate for at least 2 hours.

Place the sliced onions in another bowl and season with the remaining seasoning mix. Mix, cover the bowl and refrigerate.

Oil a gas powder grill and optionally set a smoking box to one side. Preheat to 400°F. Place the lamb chops on one side and grill for 3 - 4 minutes. Turn, place the onions on top of the lamb and grill for another 3 to 4 minutes. Remove the lamb chops and onions from the grill and set aside. Cover the grill, turn burners on one side of the grill to low, place the smoker box on that side, and turn off the other side of the grill. Layer two large sheets of parchment paper over each other. Transfer the lamb chops and onions onto these sheets. Wrap the lamb and onions with the parchment sheets into a tight package, using more sheets if necessary. Place the lamb in the cold part of the grill, cover the grill, and grill for one hour.

Remove to a serving bowl. Add the Dijon, the whole grain mustard and the vinegar and mix well. Serve.