

Roman-style Grilled Lamb Chops

Ingredients

- 1/3 cup olive oil
- 2 Tbsp lemon juice
- 2 garlic cloves, peeled and halved
- 1 sprig of rosemary
- 8-12 lamb rib or loin chops
- salt & pepper to taste
- 1 lemon, quartered

Directions

In a large bowl, whisk together the oil and lemon juice until it emulsifies. Add the garlic cloves and rosemary. Add to the bowl with the marinade, making sure all surfaces are covered. Cover the bowl and marinate in the refrigerator for at least an hour. Remove and let sit at room temperature for 20 minutes. Season lamb chops with salt and pepper to taste.

Heat the grill or place a heavy skillet or cast iron pan on the stove over high heat. Sear lamb chops for one minute on each side. Turn heat to medium-high and cook 3-4 more minutes per side if using rib chops and 5 more minutes per side if using loin chops. Serve with lemon quarters.