



## GARLIC-ROSEMARY GRILLED LAMB CHOPS

### INGREDIENTS

- 3 Tbs chopped garlic
- 3 Tbs chopped fresh rosemary, plus 4–6 sprigs fresh rosemary, for garnish
- 1 Tbs freshly ground coarse black pepper, plus more
- Pinch of red pepper flakes
- ½ cup olive oil
- Two to three racks of lamb, 1 ¾ to 2 lbs. each, frenched and cut into double chops (preferably Colorado or other domestic lamb)
- Kosher salt
- 1 tsp chopped parsley, for garnish
- Greek olive oil, for finishing

### PREPARATION

1. Place garlic, chopped rosemary, 1 tablespoon black pepper, red pepper flakes and 1/3 cup olive oil in a mixing bowl. Whisk to combine.
2. Rub marinade all over chops to coat. Place in an airtight container, cover and transfer to refrigerator. Marinate 6 to 8 hours.
3. Prepare a grill for high heat, preferably over oak charcoal or another mild wood charcoal (or for indoor cooking, see alternative, below). Transfer lamb to a cutting board and blot off any excess marinade. Season both sides liberally with salt and pepper. If desired, wrap the lamb bones in foil to prevent them from burning.
4. Grill chops, flipping every 2 to 3 minutes, until golden-brown on both sides. An instant-read thermometer inserted into a chop should register 145° F for medium-rare, 8 to 10 minutes total. Transfer to a cutting board, tent with foil and let rest 5 minutes.
5. Place two chops on each serving plate. Top with chopped parsley and rosemary sprigs, and drizzle with Greek olive oil. Serves 4–6.

Alternative: For indoor cooking, set a cast-iron pan over high heat. Transfer lamb to a cutting board (no need to blot off excess marinade). Season both sides liberally with salt and pepper. When the pan is hot, add half of the chops; you should hear a loud sizzle. Sear each side until golden-brown, 1 or 2 minutes per side, then turn heat down to medium and cook, flipping every 2 to 3 minutes, until an instant-read thermometer inserted into a chop registers 145° F for medium-rare, 10 to 12 minutes more. Transfer lamb to a cutting board and tent with foil. Repeat with the remaining chops, and let second batch rest 5 minutes before serving, as per step 5.

