

## Grilled Shoulder Lamb Chops With Garlic-Rosemary Marinade

By Velouria on August 08, 2007



4 Reviews



Prep Time: 5 mins

Total Time: 40 mins

Servings: 4

### About This Recipe

"This is my favorite recipe for lamb chops-- few ingredients, simple preparation, great flavor. Shoulder lamb chops are less expensive than other lamb chops, but I think they're just as delicious. Can also be grilled on a gas grill. (from Cook's Illustrated)"



Photo by Velouria

### Ingredients

#### Garlic-Rosemary Marinade

- 2 large garlic cloves, pureed ( about 1 tablespoon)
- 1 tablespoon minced fresh rosemary
- 1 pinch cayenne pepper
- 2 tablespoons olive oil

#### Lamb

- 4 shoulder lamb chops, about 3/4 inch thick ( blade or round bone)
- salt & fresh ground pepper

### Directions

1. Mix marinade ingredients in small bowl. Rub both sides of each chop with the paste; let stand at least 30 minutes. (Can be refrigerated overnight.).
2. FOR CHARCOAL GRILL:.
3. Heat enough coals to cover surface area large enough for four chops. Once coals are covered with gray ash, spread them, set grill rack in place, and cover grill with lid in order to heat rack, about 5 minutes. Or heat oven broiler.
4. Sprinkle both sides of each chop with salt and pepper to taste.
5. Position chops over hot coals. Grill until bottom of each chop is well browned, about 2 minutes. (If chops start to flame, pull off heat for a moment or extinguish flames with squirt bottle.) Turn each chop and cook about 2 more minutes for medium-rare or 2 1/2 minutes for medium. If broiling, position chops 2 to 3 inches from heating element and cook about 3 minutes each side for medium-rare and 3 1/2 minutes each side for medium.
6. FOR GAS GRILL:.
7. Turn all burners on grill to high, close lid, and heat until grill is very hot, about 15 minutes. Leave one burner on high and turn other burner(s) down to medium.
8. Rub chops with oil and sprinkle with salt and pepper to taste.
9. Grill chops, covered, over hotter part of grill, turning them once, until well browned, about 4 minutes. Move chops to cooler part of grill and continue grilling, turning once, to desired doneness, about 6 minutes for rare (about 120 degrees on instant-read thermometer), about 8 minutes for medium (about 130 degrees), or about 10 minutes for well-done (140 to 150 degrees).
10. Remove chops from grill and let rest for 5 minutes. Serve immediately.

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