



Cam Graeber

REALTOR

■ September 2009 Recipe ■



Rosemary Smoked Lamb Chops

Serves 4

Loin or rib lamb chops about 1 inch thick are the best for grilling.

6 to 8 fresh rosemary sprigs plus 2 Tbs chopped.

¼ Cup olive oil

½ tsp. sea salt

¼ tsp. fresh ground pepper

8 rib or loin chops, fat trimmed off.

Prepare a fire in your grill.

While grill is heating soak the rosemary sprigs under water for about 30 minutes.

In a small bowl, whisk together the oil, chopped rosemary, salt and pepper.

Rub a small amount of this mixture over the surface of each chop.

Reserve the remainder to brush on the chops as they grill.

Drop a few of the rosemary sprigs on the heat. Arrange the chops on top of the grill.

NOTE: Watch for fire flare ups as the olive oil will drip. Scoot chops off hot spots as needed.

Grill the chops turning two or three times and brushing lightly with the remaining rosemary mixture until browned on both sides yet still pink in the middle.

Grill for approximately 6 to 8 minutes per side.

Drop the remaining rosemary sprigs on the heat midway through cooking time.

Transfer to plates, add your side dish and enjoy!

Side dish we chose was wild rice with grilled asparagus, red bell peppers and onion, garlic, sea salt, pepper, sliced almonds and orange-flavored cranberries. Delicious!