



GRILLED LAMB LOIN CHOPS

Ingredients

4 American Lamb Loin Chops

Olive Oil

Salt & Pepper



Instructions

Coat chops in olive oil. Salt and pepper to taste.



Set up a hot and cool side of your grill.

For a Gas Grill: Turn the burners on one side to HIGH or MED HIGH. Leave the burners on the other side OFF.

For a Charcoal Grill: Light charcoal briskets and allow to burn until they have turned gray. Pile all the hot coals on ONE SIDE of the grill.

Place the chops on the cool side; cover and cook until the internal temperature is 120°F (approximately 5-8 minutes).

Move chops to the hot side and sear until the internal temperature is 130°F (medium rare) - approximately 2-3 minutes per side.



Let rest for 10 minutes before serving.



Enjoy your locally grown, American Lamb!