

## Herb-Crusted Lamb Chops

***I came up with this treatment a while back, and it varies slightly from time to time. Sometimes I throw in a little Dijon mustard. One time I added sesame cracker crumbs and toasted walnuts to the mix. But this is my basic recipe.***

16 loin lamb chops cut 1¼" thick

3 tablespoons chopped fresh rosemary, firmly packed

2 tablespoons chopped thyme leaves, firmly packed

4 garlic cloves, minced

1 tablespoon fresh ground pepper

1 teaspoon salt

extra virgin olive oil

Put the rosemary, thyme, garlic, salt and pepper in a mortar and pestle and slowly add olive oil as you mash the ingredients into a thick, grainy paste. Spread ¼ to ½ teaspoon of the herb mix onto both sides of the chops. Lay them flat in a single layer on a non-metallic tray or dish, and cover them with plastic wrap. Leave them overnight in the refrigerator or at room temperature for a few hours.

Arrange coals in your grill so that you have a hot spot and a medium-hot spot. Sear the chops over the hot coals and then transfer them to the medium-hot area and cook them 3 minutes on each side for medium rare.

Serves 8