

Lamb Chops (Loin or Rib)

Makes: 2 servings

Takes: 15 minutes of prep, 1 hour of letting the wet rub marry, another hour or 3 to marinate the meat, and 30 minutes to cook.

- 2 Hilltop Pastures Lamb Chops
- 2 medium cloves of garlic, skinned, stemmed, pressed, crushed, or minced
- 1 1/2 tablespoons finely chopped fresh rosemary or 1 teaspoons dried
- 3 tablespoons olive oil
- 1/4 teaspoon fresh coarse ground black pepper
- Coarse salt to taste

Do This:

1) Mix the garlic, rosemary, pepper, and olive oil and let it sit for at least an hour so the oil can extract the flavors. This is called a wet rub.

2) Take the chop and be sure the silverskin membrane is completely removed from the chops. This is a thin membrane that lies beneath the fat cover and must be completely removed. Work carefully so you don't waste any of this expensive meat.

3) Pat the meat dry and apply wet rub. Use a lot. Much of it will fall off during cooking. You can let it marinate for a while, but it really won't penetrate much. An hour or 3 is enough.

4) Preheat your grill for 2-zone cooking with the direct heat side as hot as you can possibly get it and then a little hotter! Warm the meat gently on the indirect side with the lid down for about 3 minutes per side and then move it over the direct side to sear the exterior. Leave the lid open and place the bones over a sheet of foil. Don't wrap the bones, we want them to brown but not burn. This technique of warming the meat first is called reverse sear and it insures the most even colored interior possible. When you turn the meat try not to drag it across the grates and scrape off the rub, but turn often, about every 2 minutes. Take it up to 125°F or 130°F, **135°F at the most**.

5) Now you may have noticed we haven't salted the meat yet. Usually I want you to do it long before you cook, but this small cut is best if you use a coarse salt for the end, just before serving, like granules on a pretzel. Go easy, it won't need much.

Enjoy!