



GRILLED ROSEMARY LAMB CHOPS

SERVES 4

I often forget to reach for lamb chops at the supermarket. I wasn't raised on lamb and therefore don't consider it a staple at the dinner table. But whenever I make it, I realize how much I love it. That said, I love the sugary mint jelly that goes with it. So, to divert my attention from the jelly, I made the chops with my favourite herb — rosemary. You can also make this dish with fresh-squeezed orange juice instead of the lemon juice.

- 1/4 cup fresh lemon juice
- 1 clove garlic, minced
- 1/2 tsp lemon pepper
- Salt, to taste
- 1/3 cup extra virgin olive oil
- 8 fresh rosemary sprigs
- 8 lamb chops

1. In a small bowl, whisk lemon juice, garlic, lemon pepper and salt. Whisk in olive oil. Lay the rosemary sprigs in a shallow dish and place the lamb on top. Pour marinade over lamb and marinate in the refrigerator 2 hours, turning once.
2. Remove lamb from marinade. Grill on preheated barbecue for 10 to 15 minutes, turning once.

MATCH: Uncork a Côtes-du-Rhône or Crozes-Hermitage.