

Cleveland County Kitchen
January, 2017
Food of the Month – Lamb
Chef Tommy Greene
Chef's Recipe



Grilled Lamb Chops with Rosemary

Ingredients

5 Tbs. Extra Virgin Olive Oil	2 Large Cloves Garlic, minced
¼ cup Dry Red Wine	½ tsp. Kosher Salt
1-1/2 Tbs. Chopped Fresh Rosemary	½ tsp. Freshly Ground Black Pepper
4 – 8oz. Lamb Chops, 1 inch thick	

Directions

Whisk oil, wine, rosemary, salt and pepper to blend. Place lamb chops in a container and add marinade. Let stand at room temperature 1 hour or refrigerate overnight, turning occasionally.

Prepare grill to medium high heat. Remove lamb chops from marinade, shake off excess. Lightly oil the grill. Grill to desired doneness, about 4 minutes per side for medium rare. Transfer to platter. Garnish with rosemary sprigs and serve.

Serves 4

Made Available by:

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