

Grilled Lamb Chop Gremolata

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4 lamb chops, ¼ lb to 1/3 lb each
1 lemon, zested and juiced
2 cloves of garlic, crushed and minced

½ C finely minced parsley
2 T olive oil
Salt and pepper to taste

To make gremolata, combine lemon zest, garlic, and parsley in a small bowl. Reserve ½ of mixture and place the rest into a resealable zip top bag.

To zip top bag, also add lemon juice, olive oil, salt, pepper, and lamb chops. Seal bag and squish marinade around to ensure lamb chops are thoroughly coated. Let stand for 30 minutes.

Preheat grill (*or grill pan*) to medium-high heat (*about 450° on my grill thermometer*). Grill lamb chops 3-4 minutes per side for medium rare; 5-6 minutes for well done. Remove from heat, cover with foil, and let stand for 10 minutes.

To serve, top with remaining gremolata mixture. Serve with rosemary polenta, topped with roasted tomatoes.

Serves 4.

