

GRILLED LAMB SHOULDER CHOP



Ingredients:

6-8 Lamb Shoulder Chops

EVOO (extra virgin olive oil)

Salt and pepper

Lawry's season Salt

Garlic

Rosemary, Thyme or what ever spices you like.

Directions:

Place lamb in zip lock bag. Pour in enough EVOO to coat. Add Lawry's and spices. Rub and move around in bag to coat. Refrigerate for 24 hours.

Remove lamb from fridge and let get to room temperature.

Place on preheated grill on medium to low heat. Discard bag and drippings.

Watch for flare-up's due to EVOO...don't burn.

Cook 3-5 minutes each side.