



## Grilled Lamb Loin Chops

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

12 lamb loin chops  
extra virgin olive oil  
freshly ground black pepper or seasoning of choice

### Instructions:

1. Preheat grill to high.
2. Allow lamb chops to stand at room temperature for 30 minutes.
3. Coat lamb generously on all sides with olive oil.
4. Grind pepper onto tops and bottoms of chops and press lightly with your fingers to make sure pepper adheres.
5. Immediately before placing chops on grill, turn grill to low.
6. Place chops on grill and cook, covered, for 4 - 5 minutes. Turn chops and cook, covered, on the second side until desired doneness, 3 - 5 minutes.
7. Remove chops to a platter and let rest for 5 minutes. Serve with mint pesto.