

# Rosemary Garlic Crusted Lamb Loin Chop

**Serving Size:** Makes 4 servings

**Prep Time:** 10 minutes

**Cook Time:** 12 - 16 minutes

## Ingredients

1 tablespoon olive oil  
2 tablespoons fresh rosemary, coarsely chopped  
2 cloves garlic, coarsely chopped  
1/2 teaspoon peppercorns  
1/2 teaspoon salt  
2 teaspoons worcestershire sauce  
1 teaspoon lemon juice  
4 (4-ounce) short loin chops, 1 1/4-inch thick

## Instructions

In medium bowl combine olive oil, rosemary, garlic, peppercorns, salt, Worcestershire sauce and lemon juice.

Using the tip of a sharp knife, pierce each chop 3-4 times on each side. Holding each chop by the bone, paint the remaining 4 sides with a thick layer of rosemary paste, place on plate. Cover loosely with plastic wrap and refrigerate until you are ready to grill.

Grill over medium-hot heat for 6-8 minutes per side.