

Six-Spice Lamb Chops

Serving Size: Makes 4 servings

Prep Time: 10 minutes

Cook Time: 12 minutes

Ingredients

1/4 teaspoon ground cinnamon
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1/4 teaspoon ground black pepper
1/4 teaspoon ground paprika
1/4 teaspoon ground turmeric
1 teaspoon salt
4 lamb loin or 8 rib chops

Instructions

Combine all ingredients in a bowl, except lamb chops, and mix well. Rub spice mixture into chops, coating both sides. Cover and refrigerate for 1 to 2 hours.

Grill or broil, about 6 minutes on each side.

Serve with fresh grilled figs or rehydrated dried figs sprayed with non-stick cooking spray and sprinkled cinnamon to taste.

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