

Recipe adapted from www.foodgeeks.com.



Citrus Lamb Chops with Orange-Thyme Gremolata

For the lamb chops:

2 T olive oil

Juice from two oranges

4 lamb chops (4 oz. each)

Salt and pepper to taste

For the gremolata:

Zest of one orange

3 cloves garlic, minced

1/4 c fresh thyme

Place the lamb chops in a shallow baking dish. Mix olive oil and orange juice and pour over the chops, turning to coat. Season with salt and pepper, cover and refrigerate for at least 30 minutes.

Combine the orange zest, thyme and garlic in a small bowl and set aside as the gremolata.

Grill the lamb chops over direct heat for about 3 to 4 minutes per side. Remove and serve topped with the gremolata.