

Grilled Lamb with Brown Sugar Glaze

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

Celebrate spring with these marinated sweet and savory tender grilled lamb chops. Serve with green peas, rice, or noodles to make this a hearty meal.

Ingredients

— ¼ cup brown sugar - 2 teaspoons ground ginger - 2 teaspoons dried tarragon - 1 teaspoon ground cinnamon - 1 teaspoon ground black pepper - 1 teaspoon garlic powder - ½ teaspoon salt - 4 bone-in lamb chops - vegetable oil for the grill

Instructions

1. Combine brown sugar
2. ginger
3. tarragon
4. cinnamon
5. pepper
6. garlic powder
7. and salt in a medium bowl. Rub lamb chops with seasonings and place on a plate. Cover and refrigerate for 1 hour. Preheat the grill for high heat. Brush the grill grate lightly with vegetable oil
8. and arrange lamb chops on the grill. Cook 5 minutes on each side
9. or to desired doneness.