

Chef John39s Grilled Lamb with Mint Orange Sauce

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 20 mins

Description

These tender grilled lamb chops with mint sauce arent like other recipes They come with a wonderful sauce that uses a blend of Mediterranean herbs and spices orange fresh mint and a touch of cinnamon

Ingredients

- - 2 pounds lamb loin chops - 2 tablespoons olive oil - 3 cloves garlic
- minced - 1 tablespoon ground cumin - 1 teaspoon mixed herbs (such as Italian
- Greek
- or French blend) - ½ teaspoon ground black pepper - ½ teaspoon ground coriander - ¼ teaspoon cinnamon
- 1 pinch cayenne pepper - salt to taste - ¼ cup orange marmalade - 1 tablespoon chopped fresh mint - ½
- tablespoon rice wine vinegar - 1 pinch red pepper flakes

Instructions

1. Place lamb chops in a large glass or ceramic bowl. Add olive oil
2. garlic
3. cumin
4. mixed herbs
5. black pepper
6. coriander
7. cinnamon
8. cayenne
9. and salt; toss until lamb evenly coated. Cover the bowl with plastic wrap and marinate in the refrigerator at least 4 hours. Preheat an outdoor grill for high heat and lightly oil the grate. Place lamb chops on grill; sprinkle with a bit of salt. Grill on the first side until seared
10. 4 to 7 minutes depending on the size of the chops
11. rotating chops a half turn on the grill about 1 minute before flipping. Flip chops and grill other side until desired doneness
12. 4 to 7 minutes more. For medium rare
13. an instant-read thermometer inserted into the centers should read 125 to 130 degrees F (52 to 54 degrees C). Transfer to a serving dish and tent loosely with foil. Make the sauce: Combine marmalade
14. mint
15. vinegar
16. and pepper flakes together in a bowl. Brush sauce over the chops and serve. Chef John's Grilled Lamb with Mint Orange Sauce. Chef John Editor's Note: The magazine version of this recipe may be slightly different than the online version. Please follow directions carefully for whichever version you are using.