



INGREDIENTS

- 8 lamb loin chops (about 1kg)
- 1/3 cup extra virgin olive oil
- 2 tablespoons oregano leaves, roughly chopped
- 1 clove garlic, crushed
- Salt flakes, to taste
- Rosemary Potatoes, for serving
- Cucumber, Fetta & Tomato Salad, for serving

Lamb Loin Chops with Rosemary Potatoes

Lamb chops were a fixture on the menu when I was a kid ... I'd forgotten how good they are until I noticed them recently at the butchers and thought I'd give them another try. They're like tiny T-bone steaks and just delicious dressed up with this simple herb marinade. For something special, enjoy them with d'Arenberg's The Coppermine Road, a lovely soft cabernet sauvignon from McLaren Vale.

Serves 4

METHOD

1. Toss chops with oil, oregano, garlic and salt and set aside for an hour at room temperature or cover and refrigerate for a few hours (bring back to room temperature before cooking).
2. Heat a barbecue or char-grill pan on high.
3. Cook chops for a couple of minutes on their fatty edge with the fat stretched out in contact with the pan to crisp it up.
4. Roll the fat strip back around the chops and cook for about 3 minutes each side for medium-rare, or until cooked to your liking.
5. Remove from heat and set aside in a warm place for a few minutes.
6. Serve with Rosemary Potatoes and Cucumber, Sheep Cheese & Tomato Salad.