

Good Eats *Recipes*

Grilled Lamb Chops with Garlic Honey Glaze

What You Need:

3/4 cup dry red wine

1/4 cup olive oil

3 tablespoons chopped fresh oregano

2 teaspoons red wine vinegar

1/2 teaspoon salt

1/2 teaspoon ground black pepper

8 1- to 1 1/4-inch-thick loin lamb chops (about 2 1/2 pounds total), fat well trimmed

2 tablespoons GOOD EATS garlic honey

Directions:

Mix first 6 ingredients in large glass baking dish. Arrange lamb chops in single layer in dish; turn to coat. Cover and refrigerate at least 2 hours, turning and basting often. (Can be prepared 1 day ahead. Keep chilled.) Prepare barbecue (medium-high heat). Transfer lamb to plate. Mix honey into marinade. Grill lamb to desired doneness, turning and basting with marinade often, about 10 minutes for medium-rare.