

# *Good Eats* *Recipes*

## **Grilled Lamb Chops with Pepper Jelly**

### **What You Need:**

3 tablespoons medium-hot pure chili powder  
1 tablespoon ground cumin  
2 teaspoons dried thyme, crumbled  
2 teaspoons sugar  
1 1/2 teaspoons salt  
3/4 teaspoon ground allspice  
1 teaspoon freshly ground black pepper  
16 rib lamb chops (each about 1 1/2 inches thick), trimmed of excess fat  
About 2 cups GOOD EATS pepper jelly

### **Directions:**

In a small bowl stir together the chili powder, the cumin, the thyme, the sugar, the salt, the allspice, and the black pepper. Sprinkle the spice mixture over the chops, rub it evenly all over the meat, and chill the chops, covered, for at least 4 hours or overnight. Prepare a grill with glowing coals or preheat the broiler. On the oiled rack of the grill or on a broiler pan in the broiler grill or broil the chops 4 inches from the heat for 5 to 7 minutes on each side for medium-rare meat. Top the chops with the pepper jelly and serve.