



Makes: 6 servings

Prep Time: 20 minutes Cook Time: 4 minutes

Total Time: 24 minutes plus marinate time 6 hours minimum

Ingredients

- 2 racks of lamb (2-2.5 pounds)
- 1 cup mint basil pistou
- Kosher salt, pepper, sumac (optional)
- Hummus, optional

Instructions

Trim the racks of lamb so that very little fat remains. Slice between the bones so that you have individual lamb chops. Place in large bowl. Add Mint Basil Pistou and toss to thoroughly coat lamb. Cover bowl and refrigerate for 6-24 hours.

Place lamb chops on a baking sheet and sprinkle kosher salt, freshly ground pepper and sumac on one side of lamb.

Preheat grill to high. Once preheated, lower to medium. Add lamb chops to the grill, salted side down. Close lid and grill for 2 minutes, flip over and continue to grill another minute or two, until cooked to medium rare.

Remove chops from grill to serving platter spread with hummus, if desired. Dip each lamb lollipop in hummus for a Middle Eastern flair!

Recipe from Chef Eddie Matney