

Gingered Lemon Lamb Chops



Serves 4

Ingredients:

150ml/.25 pint olive oil
Grated rind of 2 lemons
4 tablespoons lemon juice
2 tablespoons soft brown sugar
1 teaspoon ground ginger
1 teaspoon grated fresh root ginger
2 teaspoons ginger wine
Salt & freshly ground black pepper
4 large lamb loin or chump chops

Garnish:

Watercress sprigs
Lemon wedges

Method:

Mix the oil, lemon rind, lemon juice, sugar, ground ginger, root ginger, ginger wine and seasoning to taste in a small bowl. Place the lamb chops in a shallow dish. Pour over the marinade and leave for 2-3 hours, turning the chops frequently in the marinade mixture. Place on a grill pan and cook under a moderate grill for 15 minutes, turning halfway through the cooking time and basting regularly with the marinade. Garnish with watercress and lemon wedges.

Your Notes



You've got **GREAT** taste!

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