



## FRESCOBALDI ITALIAN RECIPES

**Grilled Lamb Chops with Asparagus**

Serves 6

*Ingredients*

12 loin lamb chops or 6 round bone lamb chops

2 tbsp chopped fresh rosemary

Zest of 1 lemon

3 cloves minced garlic

2 Tbsp extra virgin olive oil

1 large bunch asparagus, about 1 1/2 lbs

Prepare a very hot grill. Combine rosemary, zest and garlic to make a paste. Rub the paste onto chops, season with salt and pepper. Cover the chops and let rest at room temperature until the coals are ready.

Wash and trim the asparagus. Gently toss with olive oil and lightly season with salt. When coals are hot, create a high heat surface area and low heat area. Cook asparagus over low heat section of grill to prevent burning (keep warm).

At the same time, quickly sear chops on each side, being careful to avoid flare ups. Remove asparagus when softened and lightly grill marked, keep warm. Move the chops to indirect or low heat and continue to cook the chops until desired doneness is achieved (internal temperature of 140 degrees for med-rare). Serve with asparagus.