

Simple Grilled Lamb Loin Chops

The Loin Chops are the biggest lamb chop, this cut lends itself to hot, fast, and dry methods. It goes nicely with rice or couscous.

Serves 4

Prep Time: 45 minutes

Cook Time: 25 Minutes

Ingredients:

1 Stick Unsalted Butter, softened

8-1" thick lamb chops, fat removed

Ribs Within Rub4All

Ribs Within Wahoo Beef Rub

Ribs Within Texas Rub

Ribs Within Hot Salt OR ½ cup salt, sugar, ¼ cup cayenne pepper, ground black pepper, 1 tbsp paprika

Prep:

Prepare compound butter. Place softened butter in a small microwavable bowl. Add one teaspoon Hot Salt and Texas Rub each and stir to combine. Refrigerate covered until ready to use.

Place lamb chops on a foil wrapped baking sheet and sprinkle generously with Rub4All and then Wahoo Beef and pat rubs in to chops. Next, flip chops and sprinkle generously with Rub4All, then Texas Rub, and pat in to chops.

Cover rubbed chops with plastic wrap and set aside for 30 minutes for chops to come to room temperature. When chops have come to room temperature, pre-heat grill to high for 5-10 minutes. Remove seasoned butter from the refrigerator and allow to soften.

Cooking:

Lower heat to low and clean the grill grates. Oil grates with canola, grape seed, or vegetable oil (use metal tongs and paper towel to oil grill grates.)

Turn one burner to high, one to medium and one to low, high and low, if you only have 2 burners

Place chops on high heat burner and cook for 2 minutes after the last chop is placed, with grill lid closed. Flip chops in same order as placement. Cook for 3 minutes.

Flip chops, turn 90 degrees and place over medium heat burner for 2 minutes after flipping last chop.

Flip chops onto low burner and put a small amount (1/2 teaspoon) of compound butter on each chop.

Close lid for 2 min, check for doneness. A thermometer inserted in to the middle of the chop should read 135 degrees F.

Remove chops from grill and place on plate tented with foil for 5 minutes to rest.

Serve 2 chops per person. Goes great with rice, couscous or Ribs Within Grilled Cheesy Bread