



Pomegranate-Glazed Grilled Lamb Chops

serves 2

- 4-6 tender, farm-raised lamb loin chops on the bone
- 4 cloves garlic, smashed and peeled
- 1 1/2 teaspoons sea salt
- 1/3 cup pomegranate molasses
- 2 tablespoons olive oil

Remove lamb chops from fridge and bring to room temperature (about 30 minutes).

Light a charcoal grill.

Place garlic cloves and salt in a mortar and pestle and smash to a fine paste. Combine this with pomegranate molasses and olive oil in a small bowl and blend well.

Using your hands, slather marinade over lamb chops, massaging it into the meat. Set aside until grill is ready and save extra marinade for later.

Grill lamb chops over hot coals, about 3-4 minutes per side for medium-rare. Baste with marinade at the end to glaze without burning. Allow the chops to rest for 10 minutes before serving so they retain all their juices.