



Zucca Mountain Vineyards Recipe Collection

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Indian Spiced Lamb Chops

Ingredients

- * 8 whole cloves
- * 2 small dried chiles (such as chiles de árbol), stemmed
- * 2 teaspoons fennel seeds
- * 1 teaspoon cumin seeds
- * 1/4 teaspoon whole black peppercorns
- * 1/3 cup whole-milk plain yogurt
- * 2 teaspoons finely grated peeled fresh ginger
- * 8 lamb rib chops (each about 1 inch thick), excess fat trimmed
- * Pickled Red Onions
- * Fresh mint sprigs (for garnish)

Serve with 2009 Malbec!

Prep:	15 min
Inactive Prep	30 min
Cook	10 min
Total:	50 min

Directions

Combine first 5 ingredients in small skillet. Stir over medium heat until spices are aromatic and slightly darker in color, about 3 minutes. Transfer spices to bowl and cool. Grind spices to coarse powder in spice mill. Combine spices, yogurt, and ginger in 11 x 7 x 2- inch glass baking dish. Add lamb chops and turn to coat with mixture. Let marinate 30 minutes.

Preheat broiler. Line rimmed baking sheet with foil. Arrange chops on baking sheet. Broil lamb to desired doneness, about 3 minutes per side for medium-rare. Transfer 2 lamb chops to each of 4 plates. Spoon drained Pickled Red Onions alongside each; garnish with mint sprigs.

