

Indian-Inspired Lamb Chops



These chops are delicious as a main course. Mark likes to change things up when he has friends over for drinks. He purchases a whole rack, slices it into individual chops, and serves them as lamb 'popsicles'! Either way, they are delicious with sweet mango chutney to offset the heat or if you like it zippy, a hot and spicy red pepper jelly.



Serves 4

8 to 10 lamb loin chops, cut 1-inch (2.5 cm) thick
olive oil, for drizzling

Moose of Mumbai Hot Indian Seasoning

1 tbsp (15 ml) chopped parsley, for garnish
1 jar mango chutney, to serve

1. Preheat barbeque.
2. Trim the lamb chops. Drizzle all over with oil.
3. Sprinkle both sides of the chops with the **Moose of Mumbai Hot Indian Seasoning** and massage with your fingers into the meat.
4. Grill over medium-high heat until medium rare, or to desired doneness. Remove and let rest, loosely covered, for 10 minutes.
5. Transfer to a serving platter and sprinkle with parsley. Serve with mango chutney on the side.

