



Grilled Lamb

Serves 1

Ingredients:

- 2 lbs. Boneless Lamb Chops
- 3/4 cup Mint Leaves , loosely packed
- 3/4 cup Yellow Onion , chopped
- 1 tsp. Garlic , minced
- 1/8 cup Sherry Wine
- 1/4 cup Soy Sauce
- 1.5 tsp. Black Peppers

Directions:

1. Place lamb in a mixing bowl.
2. Place mint, onion, garlic, sherry, soy sauce and black pepper together in a food processor.
3. Blend until onion is minced.
4. Remove mint marinade from bowl and pour over lamb.
5. Marinade at least 2-4 hours. When ready to serve place on preheated grill and cook until desired doneness.
6. Remove from grill and thinly slice.