



Recipes

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Grilled Garlic Lamb

Serves 1

Ingredients:

3 tsp. Cumin
0.75 oz. (3 Tbs.) Minced Garlic
0.75 oz. (3 Tbs.) Minced Ginger
1 1/2 tsp. Red Pepper Flakes
1 1/2 tsp. Paprika
3/4 tsp. Clove
1 1/2 tsp. Kosher Salt
1 1/2 tsp. Fresh, Minced Mint
1 oz. (3 Tbs.) Olive Oil
36 oz. Boneless Lamb Chops

Directions:

1. Toast cumin in a skillet over high heat. Toast until just aromatic and transfer to a bowl. Place remaining ingredients except for the lamb in bowl and combine. Rub this mixture over the lamb.
2. Place desired amount on a prepared grill and grill for 6 minutes per side for medium doneness. Slice into thick strips.