



## 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.