

Andrea, the second owner of Monsoon Coast, likes to spend time with her grill and a glass of wine. Ras el Hanout is her favourite of our spice blends and she uses it stunningly in her recipe for marinated lamb chops.

2 lamb shoulder chops $\frac{3}{4}$ 1" thick
2 garlic cloves crushed
2 TBL olive oil
Juice of 1/2 small lemon
3 tsp Ras el Hanout
Salt to taste
Fresh mint to garnish

1 - Combine lemon juice, garlic, oil and Ras el Hanout to make a dressing and coat chops with the mixture.

2 - Rub the chops with the marinade. Marinate at room temperature up to 1 hour.

3 - Before grilling, rub a little more Ras el Hanout into each side.

4 - Grill on medium high for about 4 minutes per side. Flip only once!

Ras el Hanout