



## **A Recipe from Old Smokey Products Company**

[www.oldsmokey.com](http://www.oldsmokey.com)

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### **RECIPES // Lamb Chops with Mint Salsa**

*Recipe for the Old Smokey Charcoal Grill*

#### Ingredients

- \* 8 lamb loin chops, about 3/4 inch thick
- \* sea salt
- \* ground black pepper
- \* 2 heads garlic (24 to 30 cloves)
- \* 3 tablespoons olive oil
- \* 1/4 teaspoon crushed red pepper flakes
- \* 1 1/2 cups dry white wine
- \* 1 cup loosely packed mint leaves
- \* 1 teaspoon honey
- \* splash balsamic or sherry vinegar, or more to taste
- \* table salt

#### Directions

Season the chops to taste with salt and pepper, and let stand.

Salsa: brown garlic in the heated oil. Add pepper flakes and wine, increase heat to medium high and cook for 6 – 8 minutes, reducing liquid to about 1/2 cup. Add coarsely chopped mint leaves along with the honey and vinegar. If wine is quite dry, use less vinegar. Season to taste with table salt & pepper, and remove from heat.

Grill the chops as desired, about 4 – 6 minutes per side for medium rare.