

Greek Lamb Chops

[Doug Keiles of Ribs Within BBQ](#)

From the Yale Appliance + Lighting Chef Series

Greek Lamb Chops

Serves: 4

Ingredients:

- **8 lamb chops about 1" thick , two per person**
- **2 teaspoons kosher salt**
- **1 lemon; juiced and zested**
- **½ cup olive oil**
- **1 teaspoon black pepper**
- **1 tablespoon dry oregano**

Methods:

1. Mix salt, lemon juice, zest, olive oil pepper and oregano into a bowl. Add chops, toss well and cover.
2. Marinate in refrigerator 8-10 hours or overnight. You can also do this in a sealed 1 gallon size bag. Mix or flip bag occasionally.
3. One hour prior to cooking, remove chops from refrigerator and lay chops on flat plate.
4. Turn grill on high for 5-10 minutes to clean and preheat grates. Oil grates by put oil on paper towel and applying it to the grate with tongs. Leave one burner on hot, turn one to medium, and one to low.

5. Place chops on high grates and grill for 2 minutes per side.
6. Move to medium heat and grill 2 minutes per side.
7. Finally, move to low heat for two minutes per side.
8. Remove from grill and let rest, loosely covered for 5 minutes.