

# Lamb Chump Chops on the Barbecue



**Preparation time:** 35 mins

**Cooking time:** 16 mins

**Serves:** 4

## how to cook

- 1 To make the marinade, mix the garlic, olive oil, rosemary, cinnamon, Tabasco sauce, lemon zest and juice in a large bowl.
- 2 Season the lamb with salt and pepper and add the meat to the marinade. Leave to marinate for half an hour.
- 3 Griddle the lamb on a barbecue until cooked to your liking. Serve immediately.

## what you need

- 4 John Penny lamb chump steak
- 2 garlic cloves finely chopped
- 50ml olive oil
- 2 tbsps rosemary sprig
- 1 tsp ground cinnamon
- 1 tsp Tabasco sauce
- 1 lemon, juice and zest of

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