



Lamb Chops in Uzbek Marinade

Recipe by Jamie Purviance from Weber's Way to Grill™

Serves: 4

Prep time: 10 minutes

Marinating time: 3 to 5 hours

Grilling time: about 8 minutes

Ingredients

Marinade/Sauce

- 1 small yellow onion, cut into chunks
 - 4 canned plum tomatoes
 - 1/2 cup extra-virgin olive oil
 - 4 large garlic cloves
 - 2 tablespoons red wine vinegar
 - 1 tablespoon sweet paprika
 - 1 tablespoon dried thyme
 - 1 tablespoon ground coriander
 - 2 teaspoons ground cumin
 - 2 teaspoons kosher salt
 - 1/2 teaspoon ground cayenne pepper
 - 1/2 teaspoon ground black pepper
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- 8 lamb loin chops, each about 1-1/2 inches thick
 - Extra-virgin olive oil



Instructions

1. In the bowl of a food processor, process the marinade ingredients until very smooth, 1 to 2 minutes.
2. Arrange the chops side by side in a shallow dish. Pour the marinade over the chops and turn to coat them on all sides. Cover with plastic wrap and marinate in the refrigerator for 3 to 5 hours.
3. Remove the chops from the dish and wipe off most of the marinade. Discard the marinade. Lightly brush the chops with oil and let stand at room temperature for 20 to 30 minutes before grilling.
4. Prepare the grill for direct cooking over high heat (450° to 550°F).
5. Brush the cooking grates clean. Grill the chops over **direct high heat**, with the lid closed as much as possible, until the chops are cooked to your desired doneness, about 8 minutes for medium rare, rotating and turning them once or twice for even cooking. Each time you lift the chops off the cooking grate to rotate them or turn them over, place them down on a clean area of the grate, and brush away the bits of marinade that will cling to the grate as you go.
6. Remove the chops from the grill and let rest for 3 to 5 minutes. Serve warm.