

# Greek Marinated Lamb Chops with Tzatziki

Serves 4:

## Ingredients

Greek Marinade:

4 to 5 garlic cloves, chopped  
2 tablespoons rosemary or oregano, chopped  
zest of one lemon  
juice of two lemons  
kosher salt and freshly ground black pepper  
1/4 cup olive oil

2-1 1/2 pound racks of Australian lamb, rinsed and patted dry

Tzatziki:

6 ounces Greek yogurt, 0%  
2 garlic cloves, pressed  
juice of one lemon  
1/2 seedless cucumber, grated  
2 tablespoons mint leaves, julienned  
drizzle of good quality extra virgin olive oil  
kosher salt and freshly ground cracked black pepper to taste

## Preparation

Whisk together Greek Marinade ingredients.

Trim excess fat from lamb racks; place in baking dish and pour marinade on top.

Place in refrigerator for a half hour, or up to 4 hours.

To make Tzatziki, combine all ingredients; refrigerate to allow flavors to meld.

Remove lamb from fridge and let meat come to room temperature; preheat oven to 400 degrees.

In a hot skillet, over medium heat, sear the racks, fat side down, 5 to 10 minutes.

Turn racks over in pan and place pan in preheated oven for 10 to 12 minutes.

An instant read thermometer should reach 140 for rare to medium rare; let lamb rest for 5 minutes.

Carve lamb racks into individual ribs; serving 3 to 4 ribs person; pass the Tzatziki alongside.

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