Lamb chops w/mint pesto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 single baby rib lamb chops, Frenched (about 2 to 2 1/2 pounds)
- 1/2 cup extra-virgin olive oil
- 2 tablespoons minced garlic
- 2 tablespoons minced fresh rosemary leaves
- 2 tablespoons minced fresh mint leaves
- 4 tablespoons fresh squeezed OJ
- 2 teaspoons Essence, recipe follows
- 1 teaspoon salt
- 1 teaspoon finely grated orange zest
- 1/2 teaspoon ground black pepper
- Mint Pesto, recipe follows

Instructions

Place the lamb chops in a baking dish. In a bowl combine the oil, garlic, rosemary, mint, orange juice, Essence, salt, orange zest, and pepper. Pour the marinade over the chops and turn well to coat on both sides. Let sit at room temperature for 60 minutes, or refrigerate, covered for up to 4 hours.

Preheat a grill to medium-high heat and place the lamb chops on the grill. Grill, turning once during the cooking process, about 2 to 3 minutes per side for medium rare. Remove from the grill and serve with the Mint Pesto.

For the Mint Pesto:

- 3 ounces fresh mint leaves
- 1/4 cup Parmesan
- 2 1/2 tablespoons toasted pine nuts
- 1 tablespoon minced garlic
- 1/2 cup extra-virgin olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon fresh ground black pepper

Pick the leaves from the stems of the mint and place in the carafe of a blender with the cheese, pine nuts, and garlic. Press the leaves down into the base of the blender and place the lid on the carafe. Remove the feed tube and turn the blender on low speed. Slowly drizzle the olive oil through the feed tube and begin to pulse the blender to try and incorporate the ingredients. Once blended, season the pesto with the salt and pepper and pulse to incorporate.

Yield: 1 cup