
MARINATED GRILLED LAMB CHOPS WITH ARTICHOKE VERDE RELISH

Serves 6

Marinated Grilled Lamb Chops

3 cloves	Garlic, chopped
3 tablespoons	Balsamic vinegar
2 tablespoons	Brown sugar
12	Lamb chops
	Salt and pepper to taste

- In a stainless steel bowl combine the garlic, balsamic vinegar, brown sugar, salt and pepper.
- Add lamb chops and mix. Refrigerate for 1 hour.
- Heat grill, place chops on and cook for four minutes on each side.

Artichoke Verde Relish

2 jars	Quartered artichokes, chopped
3 cloves	Garlic, chopped
1 bunch	Parsley, chopped
2	Anchovies, chopped
½ tablespoon	Capers, chopped
2	Lemons, juice and zest
2 – 3 tablespoons	Extra virgin olive oil

- In stainless steel bowl add the artichokes, garlic, parsley, anchovies, capers, lemon juice and zest, extra virgin olive oil, salt and pepper, mix well.
- Place on top of chops and serve.