

# Harissa-Rubbed Lamb Chops

**Serves 4-6**

These are good served alone, but would also be nice with the cumin yogurt sauce from the Grilled Lamb Chops Scottadita recipe (see [sfgate.com/food](http://sfgate.com/food)). Harissa is available in the Middle East foods section of many supermarkets.

- ¼ cup harissa**
- ½ cup olive oil**
- 3 large cloves garlic, minced**
- 1 teaspoon cumin**
- ¼ teaspoon cinnamon**
- 1 teaspoon kosher salt**
- 1 teaspoon freshly ground black pepper**
- 16 single-rib lamb chops**

**Instructions:** Whisk together the harissa, olive oil, garlic and spices until well combined. Rub evenly over both sides of each lamb chop, and place on a baking sheet. Let marinate at room temperature for 30-60 minutes, or keep in fridge for up to 4 hours.

Preheat a grill to high heat. Remove chops from the marinade and wipe off excess, while still leaving a little bit on the chops. Grill for 2-3 minutes on each side.

*The calories and nutrients absorbed from marinades are difficult to estimate. Variables include the type of food, marinating time and surface area. Therefore, this recipe contains no analysis.*