

GRILLED FREEDOM RUN FARM LAMB LOIN CHOPS WITH SPRING HERB SALSA VERDE



Recipe provided by Elizabeth Stark of Brooklyn Supper | Serves 4

INGREDIENTS DIRECTIONS

SPRING HERB SALSA VERDE

- 6 tablespoons extra virgin olive oil
- 1/2 cup minced parsley
- 1 green onion, minced
- 2 tablespoons minced mint leaves
- 1 tablespoon capers, rinsed, drained, and minced
- 1 clove garlic, minced
- zest of 1 lemon
- 1/2 teaspoon sea salt
- 1/4 teaspoon fresh ground black pepper

LAMB LOIN CHOPS

- 4 bone-in Freedom Run Farm lamb loin chops
- sea salt
- fresh ground black pepper
- 2 lemons, halved

SALSA VERDE

Pour olive oil into a small bowl, and whisk in remaining ingredients. Taste, and add sea salt or pepper as needed. Allow mixture to marinate at room temperature while you make the loin chops.

LOIN CHOPS

Prepare a hot grill. Light coals and allow them to get hot enough that you can't hold your hand four inches above them for more than a few seconds. Bank coals to one side of grill to create a zone of high heat and a zone of indirect heat. For a gas grill, turn to medium high 10-15 minutes before you plan to grill.

Just before grilling, sprinkle chops on both sides with sea salt and pepper. Set chops over hottest part of grill and grill 2 minutes. Flip, and grill 2 minutes more. Move chops over indirect heat, and grill 2-4 minutes longer or until internal temperature reaches 135°F. Rest chops 5 minutes.

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