TINY RIB LAMB CHOPS

- 1. Baby Rib Lamb Chops (about 1 lb.)
- 2. 1 garlic clove, halved crosswise or granulated Garlic
- 3. 1/2 tsp. dried thyme
- 4. White pepper

Instructions

- 1. Rub each chop with the cut sides of the garlic or sprinkle with granulated Garlic.
- 2. Sprinkle with thyme and white pepper.
- 3. Make the Mint Sauce from Sauce Section for dipping sauce.
- 4. Let the sauce cool.
- 5. Grill or broil the chops for 1 1/2 to 2 minutes per side.
- 6. Serve them with the dipping sauce.