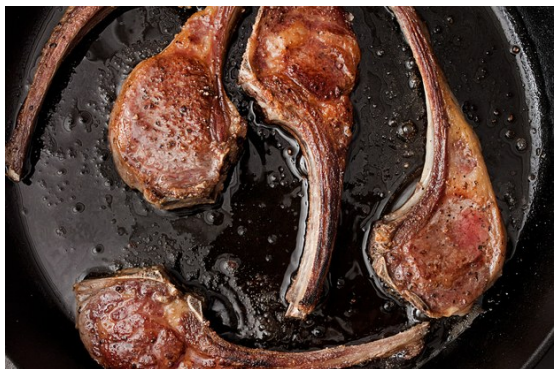


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Pan-Fried Lamb Chops with Rosemary and Garlic

BON APPÉTIT MARCH 1997



These easy lamb chops are just right for a quick dinner. Pair them up with the mashed potatoes and some boiled green beans. Pour a full-bodied Merlot or Pinot Noir.

YIELD: Serves 6

INGREDIENTS

- 2 tablespoons minced garlic
- 1 1/2 tablespoons chopped fresh rosemary or 2 teaspoons dried
- 1 teaspoon dried crushed red pepper
- 18 small lamb rib chop
- 3 tablespoons olive oil
- Fresh rosemary sprigs (optional)

PREPARATION

Combine first 3 ingredients in small bowl. Rub about 1/4 teaspoon mixture over each side of each chop. Sprinkle chops with salt; place on plate. Cover and refrigerate at least 30 minutes and up to 4 hours.

Heat 1 1/2 tablespoons oil in heavy large skillet over medium heat. Add 9 chops to skillet; cook to desired doneness, about 3 minutes per side for medium-rare. Transfer to platter; cover with foil. Repeat with remaining oil and chops. Garnish platter with rosemary sprigs, if desired.

