

Cajun lamb chops



FRAGRANT AND DELICIOUS, THIS UNCONVENTIONAL MARINADE TURNS THE HUMBLE LAMB CHOP INTO THE STAR OF THE CULINARY SHOW.

INGREDIENTS

- 8 lamb chump or loin chops (±1.5 cm thick)

MARINADE

- [60 ml \(¼ cup\) Spur Peri-Peri Sauce](#)
- 5 ml (1 tsp) **ground coriander**
- 5 ml (1 tsp) **paprika**
- 5 ml (1 tsp) **ground cumin**
- 2 cloves **garlic**, crushed
- 15 ml (1 Tbsp) fresh **lemon juice**
- 10 ml (2 tsp) **sugar**
- Freshly ground **black pepper**, to taste



METHOD

- **Marinade:** Mix all the ingredients together.
- Place the lamb chops in a dish, add the marinade and cover well. Leave to marinate for about 4 hours or overnight in the refrigerator. Turn frequently.
- Remove the lamb chops from the marinade and grill over moderate coals for about 20 minutes, turning and basting frequently with marinade until golden brown and done.
- Serve immediately.
- Serve with spicy potato wedges and extra **Spur Peri-Peri Sauce**.



VARIATIONS

- Grill chops under the oven grill.
- Replace the potatoes and serve on a bed of couscous and roasted veg.