



## **Palm Lickin' Finger Suckin' Tuscan Grill (serving 2)**

### Ingredients

- 12 lamb chops
- 3 teaspoon of garlic paste
- 1 teaspoon of ginger paste
- 4 teaspoon of [Le' Spice Tuscan Spice Rub](#)
- Juice of 1 lemon
- salt to taste
- drizzle of olive oil

### Method

1. Place the lamb chops in a large zip lock bag or plastic bag
2. Add all of the above ingredients with the chops in the bag
3. And massage all of the ingredients onto the lamb thoroughly until the chops are evenly coated with the marinade
4. Keep the chops refrigerated overnight
5. Drizzle some olive oil in the frying pan and add a knob of butter. This method is to prevent the oil from burning
6. When the butter has melted and the pan is hot enough, lay the chops in the frying pan and fry the lamb for around about 3 minutes on each side or longer if you want your lamb well done. But try not to over cook the lamb so that you get a tender and juicy lamb.
7. Serve the lamb with some simple pasta dish or on a bed of salads.