

Cameron's Kitchen



North African Lamb Rib Chops

Marinade

- 2 tbsp. Dijon Mustard
- 2 tbsp. Honey
- 2 tsp. Ground Coriander
- 2 tsp. Ground Cumin
- ¼ tsp. Cayenne
- Salt and Pepper

Lamb Rib Chops – Should be small. If you can't find rib chops get a rack and cut them yourself.

Marinate chops for a few hours and sauté in hot pan with olive oil and butter for 4 – 5 minutes per side. BBQ works great as well!