

Love Rubbed Lamb Chops with Grill-Roasted Potatoes

The juices that drip from lamb chops through a sizzling hot grate turn to a type of smokiness that makes serious carnivores a little weak in the knees. Here we brush the chops with extra-virgin olive oil and a coat with Herbie the Love Rub for an authentic taste of Italy.

RUB: Herbie the Love Rub
3-4 tablespoons

- 2 pounds new or redskin potatoes, about 1-1/2 inches in diameter, washed and quartered
- 2 tablespoons extra-virgin olive oil plus more for brushing the chops
- 8 lamb loin chops, about 4 ounces each and 1-1/4 inches thick, trimmed of excess fat



Place the cut potatoes in a medium bowl. Drizzle the 2 tablespoons of olive oil over the top and add about half of the seasoning mixture. Stir the potatoes to evenly coat them. Grill the potatoes over Direct Medium heat until tender and browned on all sides, 10 to 15 minutes, turning occasionally. Remove the potatoes from the grill and keep them warm while you grill the lamb.

Lightly brush or spray the lamb chops on both sides with olive oil. Use the remaining half of the seasoning mixture to rub on both sides of the lamb chops. Grill the lamb chops over Direct Medium heat until medium rare, 9 to 11 minutes, turning once halfway through grilling time. Serve warm with the potatoes.

Makes Make 4 servings. servings.