

Boysenberry and Rosemary Grilled Lamb Chops

Ingredients

2 tbl boysenberry vinegar
1 tbl Dijon mustard
1 tbl soy sauce
2 tsp minced fresh rosemary or ½ tsp dried
1 tsp olive oil
1 clove garlic, minced
8 lamb loin chops

Method

In a large shallow dish, whisk together vinegar, mustard, soy sauce, rosemary, oil and garlic, add lamb chops in single layer, turning to coat well. Cover and marinate in refrigerator for at least 2 hours or up to 8 hours, turning occasionally.

Discarding marinate, place chops on greased grill over medium-high heat; cook for about 5 minutes per side for medium-rare or to desired doneness.

Transfer to platter, tent with foil and let stand for 5 minutes.

Makes 4 servings.