Spring Lamb Chops

Colorado Lamb, it’s known worldwide for being an amazing taste experience. This recipe showcases the lamb, the rub, the charcoal flavor and a nice finish of Fire Salt honey. It’s time to give Lamb its place on the dinner plate.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 4 Serving (2-3 chops per person)

##### **Prep time:** 15 Minutes

##### **Total time:** 10-12 Minute cook time

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 Racks **Lamb, Colorado Fresh, Cut into Lollipops**

### 2 Tbsp **Oil, Olive**

### 2-4 Tbsp **Game On Rub, 5280 Culinary**

### **FIRE SALT HONEY RECIPE**

### 2 Cups **Honey, Wildflower or Clover**

### 6 Tbsp **Fire Salt, 5280 Culinary**

### 3 Tbsp **Vinegar, Apple Cider**

# Prep Directions:

* ***FIRE SALT HONEY PREP***
	+ In a small saucepan, add the honey, Fire Salt and vinegar
	+ Bring to a boil, reduce to a simmer and simmer for 5-7 minutes
	+ Remove from the heat and pour thru a fine mesh strainer/cheesecloth to remove the Fire Salt. Chef Tip – Leave unstrained and allow it to build even more heat
	+ Cool completely and put into mason jars, seal and store in a cool, dark area
	+ Once opened, use within 2 weeks

# Cooking Notes:

* + Be sure when prepping the lamb chops to remove the fat tail, this will help make the chops into more of a lollipop style. See video for cutting tips

# Cooking Directions:

* Preheat your Big Green Egg to 500 degrees and layer in some Apple wood cooing chunks for extra smoke flavor
	+ Go easy on the wood, as this will continue to smoke during the whole cooking process and too much smoke will produce and acrid flavor. Light smoke is perfect
* Trim the lamb racks and cut into lamb chops/lollipops (see you tube video)
* Place the lamb chops onto a cookie sheet pan
* Lightly brush the chops (both sides) with olive oil and season to taste (both sides) with the Game On Rub
	+ Keep the oil light to prevent any flare ups on the Big Green Egg
* Allow to sit for 20 minutes, this will help the rub start to soak into the lamb
* Remove the lamb chops from the cookie sheet and place onto the center of the Big Green Egg
* Sear for 1-2 minutes on the first side, then turn the chops and sear on the second side
* Once both sides are seared, pull the chops to the outside of the Egg
	+ This will turn into an indirect heat source, perfect for finishing
* Finish the lamb chops to desired doneness, using the indirect ambient heat
	+ We recommend medium doneness for the lamb chops (130 degrees internal temp)
* Remove the chops once cooked to desired doneness and rest for 2-3 minutes
* Drizzle with the Fire Salt Honey and serve with your choice of side
	+ See below for side dish ideas

# Grills / Grill Gear Used:

* Big Green Egg, Large **Available at select Ace Hardware Locations**
* Thermometer, Digital, Instant Read **Ace SKU - 6108419**

# Shopping List (Products Used):

* Game On Rub, 5280 Culinary **Ace SKU - 8561987**
* Fire Salt Rub, 5280 Culinary **Ace SKU – 8561979**
* Apple, Wood Chunks **Ace SKU – 8379026**
* Charcoal, Rockwood, Lump **Ace SKU – 8400772**
* Lighter, Looftlighter **Ace SKU – 8205973**
* Lamb, Colorado, Rack (7-8 bone) Fresh, Check local grocery store/market

# Side Dish Ideas:

* Oven Roasted Potatoes / Garlic Mashed Potatoes
* Rice Pilaf
* Charred Brussels Sprouts
* Roasted Spring Vegetables
* Fire Salt Honey Roasted Carrots