

Lamb chop for BBQ

Ingredients:

3 tbsp	Cumin
1 tbsp	Paprika
1 tbsp	Olive oil
16 pcs	Lamb chop (2 packages of lamb rack)

Instructions:

1. Mix cumin, paprika, salt & pepper in a mixing bowl.
2. Rub the lamb chops with olive oil and the spices mixture from step 1 and let rest for 1 hour.
3. Grill the lamb chops on high heat to your prefer doneness.