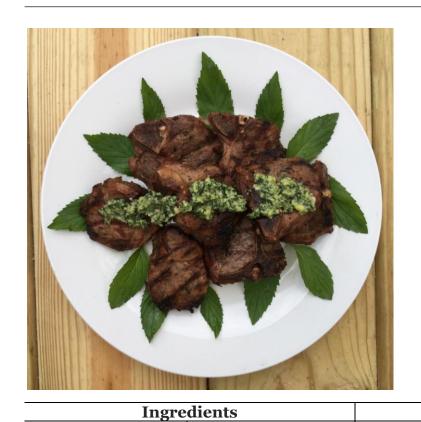
Gardener Shicole:



Grilled Lamb Chops with Mint Basil Pesto

Directions

Tilgi carents		Directions
8 lamb chops		Prepare the marinade. In a small bowl combine: olive oil, lemon juice, garlic powder, black pepper,
lamb chop marinade	<i>mint-basil pesto</i> 1/4 cup chopped	salt, thyme, oregano and rosemary. Pour marinade over lamb chops and place in refrigerator for at least an hour.
1/4 cup olive oil	almonds	
1 tablespoon lemon juice	1 tablespoons garlic powder	Then, prepare the pesto. Puree nuts, garlic and ½ the olive oil in a food processor until smooth. Then, add basil, mint, parmesan cheese and the rest of the olive oil. Pulse processor until it reaches desired
½ teaspoon garlic powder	¹ /4 cup olive oil	consistency. If pesto is too thick, add more oil. Place in refrigerator.
½ teaspoon black pepper	1 tablespoon lemon juice	After, lamb chops have been in the marinade for at least an hour, cook on grill. Once cooled, top with
½ teaspoon salt	½ cup packed fresh basil	pesto.
½ teaspoon thyme	½ cup packed fresh mint	
½ teaspoon oregano		
1 tablespoon rosemary	1/3 cup parmesan cheese	