

**INGREDIENTS:**

18 small lamb chops  
1 large lemon  
4 tablespoons ground  
cumin and 2 of ground  
cinnamon  
100ml Olive oil  
8 garlic cloves  
1 small branch of rosemary  
Sea salt  
Freshly-ground black  
pepper

**TIME:** 10 mins + 12 Hrs**SERVING:** 6 people

Peel and crush the garlic cloves, place in a large bowl and add the juice and zest of the lemon, the spices and the oil. Season the lamb chops generously on both sides, arrange in a shallow dish and pour the marinade over. Add the rosemary leaves, cover with film and refrigerate for 12 hours. When the barbecue is ready cook away from the fiercest heat for six to eight minutes, turning twice.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**