

## Chili Rubbed Lamb Chops w/ Mango Chutney

Big Green Egg EGGToberfest 2019

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### Ingredients:

- 12 french cut lamb chop (1" thickness)
- 2 tablespoons Chiu Chow Style Chili Oil
- 1.5 tablespoons Goya Adobo seasoning
- 2 tablespoons fresh chopped parsley
- 1/2 cup olive oil
- 2 tablespoons freshly minced garlic
- 2 teaspoons paprika
- 2 teaspoons black pepper
- 1 teaspoon garlic powder
- 1 teaspoons onion powder

### Recipe:

- 1.) In a medium mixing bowl add olive oil, minced garlic, chiu chow style chili oil, and parsley; whisk until well incorporated.
- 2.) Season lamb chops with dry ingredients, and then toss thoroughly in olive oil mixture.
- 3.) Wrap bowl with plastic wrap and marinate lamb chops overnight in fridge.
- 4.) Remove lamb chops from fridge, allow to sit on counter for 30 mins to bring chops to room temperature.
- 5.) Preheat grill to medium high heat, oil grill with canola oil. (Prevents chops from sticking.)
- 6.) Grill chops on both sides 4-6 mins for medium temp of 145 degrees. (Use meat thermometer. To cook medium well to well done, cook longer. )
- 7.) Serve immediately with mango chutney.

### Mango Chutney:

#### Ingredients:

- 1.5 cups medium diced mango (fresh or frozen)
- 1/2 cup golden raisins
- 1/2 cup small diced red bell pepper
- 1/2 cup small diced yellow onion

1/2 teaspoon fresh grated ginger  
2 tablespoons canola oil  
1.5 teaspoon curry powder  
1 1/4 cup cider vinegar  
1 cup brown sugar

Recipe:

- 1.) Bring saucepan to medium high heat add canola oil.
- 2.) Add onion, pepper, ginger and curry powder to pan.
- 3.) Sauté 5 to 6 mins until vegetables are tender and caramelized, and curry has cooked down.
- 4.) Add mango to pan and sauté an additional 3 to 4 minutes.
- 5.) Add cider vinegar and brown sugar, whisk together ingredients and bring to a boil.
- 6.) Once it has come to a boil reduce to a simmer for 12 to 14 mins until chutney becomes sauce like consistency and syrupy.
- 7.) Store mango chutney at room temperature and serve with freshly grilled lamb chops.

Yield:

12 lamb chops  
3 chops per serving  
4 servings