

## Lebanese Spiced Lamb Chops

Recipe courtesy Suzanne Baccouche



### Recipe Summary

**Prep Time:** 45 minutes

**Cook Time:** 2 hours

**Yield:** 4 servings

**User Rating:** ★★★★★

12 to 16 lamb chops (depending on size)

2 tablespoon salt

5 cloves garlic, minced

1 1/2 lemons, juiced

2 tablespoons black pepper

2 tablespoons paprika

2 tablespoons Lebanese "7 spices"

1 1/2 cups water

Preheat oven to 550 degrees F.

Place lamb chops in a 9 by 12-inch glass baking dish. Combine 1 tablespoon of salt, garlic and lemon juice. Pour over lamb chops. Combine 1 tablespoon of salt, pepper, paprika and "7 spices" to form a rub. Rub both sides of the lamb chops with this mixture.

Place chops back into the baking dish and add 1 1/2 cups of water gently on the side of the dish so as to keep the spices on the lamb chops.

Cover the dish with foil and seal well. This will ensure the chops stay juicy.

Place in the oven at 550 degrees for 30 minutes. Then lower temperature to 400 degrees and bake for 1 1/2 hours.

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