# RECIPES BY CHEF ZANELE



## Tangy Lamb Chops – Serves 4

#### **INGREDIENTS:**

- 6 LAMB CHOPS
- 60ML BROWN SUGAR
- 60ML LEMON JUICE
- 4 WHOLE GARLIC CLOVES, PEELED

- 15ML STEAK AND CHOPS SPICE
- 5ML CAYENNE PEPPER
- 5ML OLIVE OIL
- 2 RED CHILLIES, FINELY CHOPPED



#### **Instructions:**

- 1. In a saucepan, on low heat, put sugar, lemon juice, garlic, steak and chops spice, cayenne pepper and red chillies, and let it simmer until it becomes thick. Put aside.
- 2. Glaze pan with Olive oil and brown the Lamb Chops.
- 3. Once browned, pour in marinate and let it cook for 10 minutes.

### **Cooking Time:**

8 Minutes

