

## Lamb Chops With Anchovy Butter



### *Ingredients*

#### **For the Butter**

200g unsalted butter at room temperature

2 cloves fresh garlic, coarsely chopped

6 anchovy fillets, drained and finely chopped

2 tbsp fresh parsley, finely chopped

Juice of half a lemon

#### **For the Lamb**

8 lamb forequarter chops

Salt and freshly ground black pepper

4 sprigs fresh rosemary

### *Directions*

Step 1 – Combine all of the butter ingredients in a medium bowl, mix well to combine. Place the mixture onto a piece of cling wrap, shape into a log, then roll the cling wrap to enclose the butter, twisting at the ends. Refrigerate until ready to use. (The remainder can be frozen for future use).

Step 2 – Heat the BBQ to medium heat (180 - 200°C) and prepare for direct grilling, ensuring the grills are clean.

Step 3 – Season the lamb chops on both sides with salt and black pepper. Cook the chops and the rosemary sprigs directly on the BBQ grill. After 3 minutes, turn the chops over and cook for a further 2 minutes, or until cooked to your liking. Remove from the BBQ and set aside to rest, covered tightly with foil.

Step 4 – To serve, plate the lamb chops and top each with a generous slice of the anchovy butter.

