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RECIPE COURTESY OF INA GARTEN

# Greek Lamb with Yogurt Mint Sauce

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Level: **Easy**Total: **2 hr 49 min**Prep: **30 min**Inactive: **2 hr 10 min**Cook: **9 min**Yield: **4 to 6 servings**

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## Ingredients:

4 large garlic cloves

3 tablespoons chopped fresh rosemary leaves

1 1/2 teaspoons dried oregano

Kosher salt and freshly ground black pepper

1/2 cup freshly squeezed lemon juice (4 lemons)

1/2 cup good olive oil

1/2 cup dry red wine

2 racks of lamb, frenched and cut into 8 chops each

Yogurt Mint Sauce, recipe follows

### Yogurt Mint Sauce:

6 scallions, white and green parts, chopped

1/2 cup chopped fresh mint leaves

2 tablespoons minced fresh dill

Pinch crushed red pepper flakes

1 tablespoon good olive oil

1 tablespoon freshly squeezed lemon juice

7 ounces Greek-style yogurt (recommended: Fage Total)

1 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

## Directions:

**1** Place the garlic, rosemary, oregano, 1 1/2 teaspoons salt, and 3/4 teaspoon pepper in the bowl of a food processor fitted with the steel blade and pulse until the herbs are finely minced. Add the lemon juice, olive oil, and red wine and combine. Place the chops in a glass or ceramic dish just large enough to hold them in a single layer. Pour the marinade over the chops, turning to coat both sides. Cover with plastic wrap and refrigerate for at least 2 hours but preferably overnight.

**2** When ready to cook, prepare a grill with one layer of hot coals or turn a gas grill to medium-high heat. Remove the lamb from the marinade, sprinkle generously with salt and pepper, and grill for 4 to 5 minutes on each side. Remove to a platter, cover tightly with aluminum foil, and set aside to rest for 10 minutes. Serve hot with the cold Yogurt Mint Sauce.

### Yogurt Mint Sauce:

**3** Place the scallions, mint, dill, red pepper flakes, olive oil, and lemon juice in the bowl of a food processor fitted with the steel blade and puree until it's a coarse paste. Add the yogurt, salt, and pepper and pulse until combined. Transfer to a bowl, cover, and refrigerate for a few hours to allow the flavors to develop.

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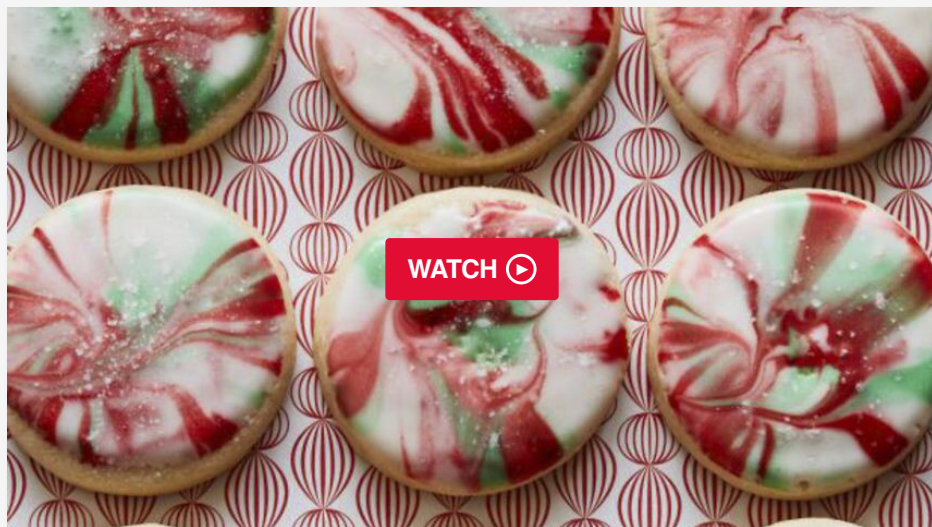
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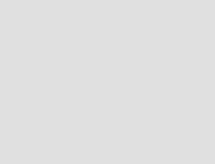
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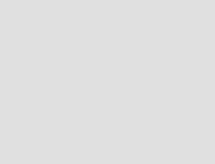
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Turnovers and  
Greek Salad



Roast Leg of  
Lamb, Greek Style



Grilled Lamb  
Greek Salad Wrap



ROAST LEG OF  
LAMB, GREEK  
STYLE



Slow-Cooked  
Greek Lamb



Greek Meatballs



Lamb Crepinettes



Greek Meatballs in  
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