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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
<b>Yogurt Mint Sauce:</b>
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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