

Basque-Style Grilled Lamb Chops with Piperade

Serves 4

Courtesy of L'Academie de Cuisine Chef Brian Patterson, for demo July 8, 2016

¼ cup extra-virgin olive oil, divided

4 bone in loin lamb chops, approximately 1-inch-thick each

8 garlic cloves, peeled, sliced, and divided

1/2 cup finely chopped parsley

Juice and finely grated zest of two lemons, separated

1 teaspoon freshly ground black pepper

1 yellow Spanish onion, sliced into ¼-inch pieces

4 bell peppers (1 red, yellow, green, and orange), seeded and sliced into 1/4 inch thick slices

12 pitted Spanish olives, sliced

1. In a large shallow dish, marinate the lamb chops in 2 tablespoons together with 4 cloves garlic, a tablespoon of the parsley, a pinch of the lemon zest, 1 teaspoon of the lemon juice, and a teaspoon of freshly ground pepper. Cover and let marinate for at least 1 hour (no more than 12 hours.)
2. Preheat a clean gas or stovetop grill to very high heat. Set a baking sheet inside your oven and preheat the oven to 350°F.
3. Heat a 10 to 12 inch skillet over medium heat for one minute, and then heat the remaining 2 tablespoons olive oil in the pan, followed by the onions and a pinch of salt. Cook the onions over medium heat, stirring frequently, for 5 minutes.
4. Increase the flame to medium high and add the sliced peppers. Once the peppers begin to sizzle, reduce the heat to medium and add the remaining 8 garlic cloves and the olives. Cook the peppers and onions together for 10 minutes. (Use a few drops of water or wine to control any scorching.)
5. Remove the lamb from the marinade and season well with coarse sea salt. Grill the lamb on the hot grill on each side for approximately 2 minutes. (Do not disturb the lamb while it is on the grill; allow it to form its char and crust. Manage any flare ups with sprinkles of water.) Once the lamb is grilled on both sides, transfer the lamb to a sizzle platter (a preheated metal plate or baking sheet) and finish the lamb in the oven until medium to slightly pink in the center, about 10 minutes.
6. Taste the piperade for seasoning and adjust using salt, pepper, or additional lemon zest and juice. Spoon a few ounces of piperade onto each plate and top with lamb chop. Finish with the rest of the parsley.

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