

## SMOKED LAMB CHOPS WITH MINT PESTO {SERVES 4}

### INGREDIENTS:

- 6-8 thick cut lamb chops Smoking chips, soaked in water 1 small bunch of mint
- Juice of 1/2 a lemon
- 40g flaked almonds
- 1 garlic clove, crushed
- Salt and black pepper

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Make the pesto by chopping the mint, garlic and the almonds together, squeeze in the lemon, a small pinch of salt and good grind of pepper.
4. Remove the Dome Cover and the Griddle and place the smoking chips onto the stone or briquettes.
5. Place the soaked wood chips directly on the CobbleStone/charcoal (Cobb Premier Gas: wrap wood chips in a foil package with holes in the side facing up, place this on the gas jet to achieve the same effect).
6. Place the griddle back on and place on the chops, fat side down and close the Dome Cover.

TIP: Use a kebab stick to skewer all the chops together so they don't fall over when crisping up the fat.

7. Let them smoke like this for 15 minutes.
8. Then remove the Dome Cover and the skewer (if you've done this) and place them onto the Griddle slightly spaced apart.
9. With the Dome Cover off now, grill them on each side for 2 minutes each for medium rare.
10. Serve with the minty pesto.

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.