

GRILLED PEPPERED LAMB LOINS/GREEN GRAPE-PARSLEY RELISH

(Recipes adapted from *How to Cook Meat*, by Chris Schlesinger and John Willoughby, William Morrow & Company, 2000)

Serves 4

For the relish:

1 C seedless green grapes, halved

1/4 C red wine vinegar

1/4 C virgin olive oil

1 tsp minced garlic

1/4 C roughly chopped flat-leaf parsley

Kosher salt & freshly cracked black pepper to taste

8 lamb loin chops, about 6 ounces each, 1 1/2 inches thick

1/3 C freshly cracked black pepper

1/4 C kosher salt

1. For live fire grill: Build a medium-hot fire in your grill (you can hold your hand 5 inches above the grill surface for about 3 seconds). For gas grill: Preheat the grill on high with the lid down for 10 minutes. Turn burners down to medium-high.

2. In a small bowl, combine the grapes, vinegar, olive oil, garlic & parsley + salt & pepper to taste. Mix well & set aside.

3. Dry the lamb chops with paper towels and rub on all sides with salt & pepper. Grill chops till well-seared on both sides & done to your liking on the interior (about 4-5 minutes per side for rare). To check for doneness: Cut 1/4 inch into the thickest part of the meat; it should be slightly less done than you like it.

4. Remove chops from grill, cover loosely with foil - let rest 5 minutes. Serve accompanied by the relish, steamed green beans, a salad of cucumber & tomatoes, + grilled pita bread. A selection of 3 or 4 good cheeses with some grapes & plain crackers makes an excellent dessert.