

## **Lamb Chops with Olive Paste**

*Recipe courtesy of Emilie Dasch, [Bluebird Meadows Farm](#).*

*This is our favorite way to eat lamb chops, and they are so tender and succulent when cooked this way. This marinade/paste is also excellent over leg of lamb or a roast.*

3 tablespoons olive oil  
4 cloves garlic, chopped  
12 Greek Kalamata olives, seeded and chopped  
juice from 1/2 lemon  
1 pound grassfed lamb chops, 1 1/4 inch thick (about 4)

In a small bowl, combine the olive oil, garlic, olives and lemon juice. Rub the paste into the lamb chops on all sides, then cover and refrigerate for one to four hours.

Fry chops over medium-low heat in a heavy skillet. Turn over when blood starts to become visible on top. When the blood becomes visible on the second side, remove from heat and cover the pan for 10 minutes, then serve promptly.