

## **Greek Lamb Chops**

6 lamb chops  
juice and grated peel of 1 lemon  
salt and pepper, to taste

Lemon and lamb are the best of friends.

Make incisions in the lean part of the chops. Stuff with the lemon peel and sprinkle the chops with the lemon juice.

Season to taste and let stand 3 to 4 hours at room temperature.

Broil or pan fry with or without fat, according previous instructions, and serve on hot plates immediately.