Grilled Lamb Chops

Ingredients

- 2 pounds lamb loin or rib chops thick cut
- 4 cloves garlic minced
- 1 tablespoon fresh rosemary chopped
- 1 1/4 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- zest of 1 lemon
- 1/4 cup olive oil

Instructions:

1. Combine the garlic, rosemary, salt, pepper, lemon zest and olive oil.
2. Put meat into a vacuum seal bag and then put in your meat. Press marinade button and watch as you decrease your marinade time from hours to seconds.
    a. Alternatively, you can pour the marinade over the lamb chops, making sure to cover them completely. Cover and marinate the chops in the fridge for as little as 1 hour, or as long as overnight.
3. Grill the lamb chops on medium heat for 7-10 minutes, or until the internal temperature reads 135 degrees F.
4. Allow the lamb chops to rest covered for 5 minutes before serving.