

# Rosemary-Rubbed Lamb Chops Recipe

## Ingredients

- 2 frenched racks of lamb (1-1/2 pounds *each*)
- 2 tablespoons olive oil
- 2 tablespoons Dijon mustard
- 4 garlic cloves, minced
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh marjoram
- 1 teaspoon soy sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

## Directions

- With a sharp knife, cut each rack of lamb into individual chops. In a small bowl, combine the remaining ingredients. Rub over both sides of chops; place on a rack in a shallow roasting pan. Cover and refrigerate for 2 hours.
  
- Bake, uncovered, at 400° for 14-16.