

## Charcoal Grilled Lamb Chops with Sumac Onions

### Ingredients for Lamb Chops

2 each	Racks of Lamb, frenched
1 C	Red Wine Vinegar
1 C	Lemon Juice
8 cloves	Garlic
6 sprigs	Rosemary
6 sprigs	Mint
1 T	Kosher Salt
1 tsp	White Pepper
2 T	Mustard Seeds
1 T	Harissa Paste (found at a Mediterranean market)

### Ingredients for Sumac Onions

2 each	Red Onion, julienned
1 bunch	Cilantro, chopped
1/4 C	Sumac

### Preparation

#### *Lamb Chops*

Cut lamb into double bone chops. Place all remaining ingredients in food processor or blender and puree until emulsified. Pour marinade over lamb and let marinate for 12 to 24 hours. Heat up the charcoal grill and cook to desired doneness. Serve over rice pilaf or couscous, with Sumac Onions.

#### *Sumac Onions*

Place all ingredients in a bowl and mix well. Serve with your favorite grilled meats.