



Grilled Moroccan Lamb Pops with Spicy Tzatziki Sauce

These zesty lamb pops will be a big hit! But since they are small, you'll want to double or triple the recipe for a larger crowd. They require no utensils; just pick them up, dip them in the yogurt sauce, and enjoy!

Ingredients:

Marinade

- 1 teaspoon minced garlic
- 2 teaspoons lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground cinnamon
- 1/3 cup extra-virgin olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 (1 1/2-pound) rack of lamb, cut into individual chops

Spicy Tzatziki Sauce

- 2 tablespoons hot water
- 1 teaspoon saffron threads
- 1/2 cup plain Greek yogurt
- 1 teaspoon chopped fresh mint
- 1 teaspoon freshly squeezed lemon juice
- 1/4 teaspoon kosher salt
- Lemon wedges

Equipment: Cast Iron Grid, 9 in x 13 in / 23 cm x 33 cm glass or ceramic baking dish, instant read thermometer

Set the EGG for direct cooking with the Cast Iron Grid and preheat the EGG to 500°F/260°C.

To make the marinade, combine the garlic, lemon zest, lemon juice, cumin, coriander, paprika, cardamom, cinnamon, olive oil, salt, and pepper in a small bowl and mix well.

Lay the lamb chops flat in a large shallow pan, pour the marinade over, and toss well to coat. Cover with plastic wrap and refrigerate for 6 hours or overnight.

To make the sauce, pour the water into a small cup, add the saffron, and let sit for 10 minutes, then strain, reserving the water. Put the yogurt in a small bowl, add the saffron water, mint, lemon juice, and salt and stir well. Transfer to a small serving bowl, cover with plastic wrap, and refrigerate until ready to use.

Remove the lamb from the marinade, discarding the remaining marinade, and place the lamb on the Grid. Close the lid of the EGG and cook for 2 to 3 minutes on each side, until the instant read thermometer inserted in the center of one of the lamb chops registers 125°F for medium-rare.

Using tongs, transfer the lamb to a platter and garnish with lemon wedges. Serve immediately with the sauce on the side.

Serves 4