



[www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)

# Spiced Lamb Chops 'alla Brace'

A quick and simple lunch or supper with Sicilian flavours - spiced lamb chops cooked over the embers ('brace') of a fire or on a griddle served with fragrant herb couscous.

*per person*

- 2 or 3 quality lamb chops
- a splash of olive oil to coat the griddle
- Alex's Hot Rub or homemade harissa paste
- 75g couscous
- 1 cup of hot chicken stock
- boiling water
- a handful of finely chopped flat leaf parsley
- leaves from a sprig of thyme

Rub the chops with a good sprinkle of Alex's Hot Rub or harissa paste. Boil some water and place the couscous in a small step sided Pyrex or stainless bowl. If using a stock cube hydrate the cube with boiling water or bring your stock to the boil. Place the chops on the griddle over the embers of the fire or preheat a griddle with a light rub of olive oil and do the same. Pour the couscous into a bowl and mix with some thyme leaves and a handful of finely chopped flat leaf parsley then cover with boiling stock to just cover by a few millimetres and no more. Cover with cling film whilst turning the chops.

After 3 minutes turn the couscous onto a plate and fluff lightly then decorate with the lamb chops and maybe a tiny zesting of orange peel.

Serve with a glass of chilled manzanilla sherry or dry Marsala.

Buy ingredients @ [www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)