

## ***Grilled Pork Chops with Garam Masala***

Total time: 20 minutes

Serves: 4

2 t. garam masala

2 t. coarse salt (kosher or sea salt)

1 t. fresh ground pepper

4 lamb shoulder chops (each 6-7 ounces and 3/4 inches thick)

2 T. extra virgin olive oil

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1. Heat the grill. Combine the dry ingredients. Drizzle the chops with the oil distribute evenly by rubbing. Sprinkle with the spice mixture and rub into the meat. Repeat for the other side of the meat.

2. Grill about 3 minutes per side for medium rare. Serve immediately garnished with cilantro.