



## Grilled Ontario Lamb Chops with Ratatouille

Lamb really doesn't need help to be exquisite, but the ratatouille makes it special.

**Serves 4**

### **Ingredients:**

#### **Ratatouille:**

1 1/4 cup zucchini cut in 1" chunks  
1 cup eggplant, peeled and cut in 1" cubes  
2 Tbsp olive oil  
1/2 cup onion, cut in 1" chunks  
1/2 cup green pepper, cut in 1" chunks  
2 cloves garlic, minced  
2 tomatoes, peeled, seeded and cut in 1" chunks  
1 bay leaf  
2 sprigs fresh parley, finely chopped  
1 sprig each thyme & oregano, finely chopped  
salt and freshly ground pepper to taste

#### **Lamb Marinade:**

1/4 cup olive oil  
2 cloves garlic, minced  
1 bay leaf  
1 sprig each fresh rosemary and thyme  
salt and crushed peppercorns to taste  
8-12 large Ontario loin lamb chops

#### **Ratatouille:**

1. Sprinkle salt lightly over zucchini and eggplant in a colander. Set aside to drain. Pat dry.
2. Heat 1 Tbsp olive oil in medium saucepan on medium-high heat. Sauté onion and pepper just until tender. Remove from pan. Add remaining oil and sauté eggplant and zucchini until tender-crisp. Return onion mixture with garlic, tomatoes and herbs to pan. Simmer 10 to 15 minutes or until vegetables are soft but still holding their shape. season to taste with salt and pepper.

#### **Lamb Marinade:**

3. Combine olive oil, garlic, hers, salt and pepper
4. Trim excess fat from lamb chops. Add chops to marinade mixing to coat thoroughly. Let marinade 20 to 30 minutes.
5. Heat Cuisinart Griddler to a medium heat and open to use as a flat grill. You could also use a barbeque grill. Cook chops about 5 minutes on each side until golden and



cooked through. Don't overcook. Remove from grill. Cover and let stand 5 minutes  
6. Serve lamb chops with ratatouille and garnish with mint if desired.