



Pan-Roasted Double-Cut Lamb Chops x

INGREDIENTS

Serve 6

- 2 racks of lamb (8 bones per rack; about 2 pounds each), trimmed and frenched by your butcher
- 2 cups plus 3 tablespoons extra-virgin olive oil
- 10 sprigs rosemary, 8 stripped and roughly chopped and 2 whole, plus more for garnish
- 10 sprigs oregano, 8 roughly chopped and 2 whole, plus more for garnish
- 6 cloves garlic, thinly sliced
- 1 tablespoon Aleppo pepper (or 3/4 teaspoon red pepper flakes)
- Kosher salt and freshly ground pepper
- 3 tablespoons unsalted butter
- Flaky sea salt, for topping

INSTRUCTIONS

Cut each rack of lamb into 4 double chops of even thickness. Stir together 2 cups olive oil, the chopped rosemary and oregano, the garlic and 2 teaspoons Aleppo pepper (or 1/2 teaspoon red pepper flakes) in a large bowl. Add the lamb chops, bones up, and rub the mixture evenly over the meat. Cover and refrigerate at least 6 hours or overnight. Preheat the oven to 400°. Remove the lamb from the refrigerator and wipe off any excess marinade with a paper towel. Season generously with kosher salt and a few grinds of pepper. Heat an extra-large ovenproof skillet over medium-high heat. Add the remaining 3 tablespoons olive oil and heat until shimmering. Add the lamb, rounded fat-side down. Cook until well browned, about 4 minutes. Turn the chops on their sides in the skillet and cook until browned, 2 to 3 minutes per side. Turn the chops so the fat side is facing up and cook 2 to 3 more minutes. (It's OK if some of the bones are sticking out of the skillet to make space.) Carefully pour off the fat from the skillet and transfer the skillet to the oven. Roast until a thermometer inserted into the center of the lamb registers 125° for medium-rare to medium doneness, 5 to 7 minutes. Return the skillet to the stovetop over medium-high heat; add the butter and rosemary and oregano sprigs to an open space in the pan. Let the butter melt and start to foam, then baste the chops with the butter a few times until well coated. Transfer the chops to a platter and top with any remaining butter from the skillet. Sprinkle with flaky salt and the remaining 1 teaspoon Aleppo pepper (or 1/4 teaspoon red pepper flakes). Garnish with rosemary and oregano sprigs.

Cook's Note: Ask your butcher for two "frenched" racks of lamb, which means the fat is scraped off the bones for a nicer presentation. You can also ask the butcher to cut the racks into chops. Marinating isn't essential but it's a good idea if you want to minimize lamb's slight gaminess. This marinade adds so much flavor, there's no need for a sauce or condiment. Sear the chops in a skillet to give them color and flavor, then roast in the oven until the internal temperature reaches 125°. Lamb is lean and can become tough, so be careful not to overcook it.