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Terry's Lamb Chops

Ingredients

1/2 kg lamb chops
1 tsp ginger paste
1 tsp garlic paste
1/2 tsp cinnamon
1/2 tsp clove
1/4 tsp cardamom powder
1/2 tsp tumeric powder
1/2 tsp pepper powder
2 or 3 egg whites - beaten
2 limes
Salt to taste
Semolina (for coating)

Preparation

1. After washing the lamb chops, set aside to dry - so all the water drains out.
2. For the marinade - mix the lime juice together with the ginger and garlic paste.
3. Then apply the marinade to the lamb chops and allow it to marinate for two hours.
4. For the outer coating - beat the egg whites in a large bowl and keep aside.
5. After that dip each lamb chop (for a second) on both sides in the egg whites, and then in the semolina and keep ready for frying.
6. For the frying - in a large frying pan, add heat a good amount of oil on a low flame.
7. Once the oil has heated up, add the lamb chops and let it fry (properly cook from wiithin) on a low-medium flame.
8. Serve hot with mashed potatoes or French fries or potato wedges.

Cooks Note