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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 within) on a low-medium flame.
- 8 Serve hot with mashed potatoes or French fries or potato wedges.

Cooks Note
