BBQ Hoisin Lamb Chops

A simple twist on this BBQ classic will make you coming back for more this summer.

Ingredients

2 tbsp hoisin sauce

2 tbsp sesame oil

2 garlic cloves, crushed

12 lamb BBQ chops

Method:

1. In a large bowl, combine hoisin, sesame oil and garlic.
2. Add the lamb, turning to completely coat and marinate for at least 30 minutes.
3. Preheat BBQ to medium high.
4. BBQ lamb, basting with marinade, for 6 to 8 minutes on each side for medium or until cooked to your liking.
5. Remove, cover and stand for 5 minutes.
6. Season with cracked pepper to serve.