Sweet & Spicy Lamb Chops

**Ingredients**

7-8 lamb chops (about 1-1/2 pounds)

Olive oil or grapeseed oil

1/4 cup brown sugar

1/8 cup white sugar (2 tablespoons)

1 tablespoon salt

1/2 tablespoon ancho chili powder (optional)

1/2 tablespoon chili powder

1/2 teaspoon cumin

1/2 teaspoon cayenne pepper

1/2 teaspoon garlic powder

1/2 teaspoon dry mustard

**Directions**

1. Brush or rub each lamb chop with oil.

2. Mix remaining ingredients in a small bowl to

make the rub. Place this rub onto a plate.

3. Drag each chop in rub to coat on all sides. Pat

to make sure the rub sticks.

4. Broil in oven for about 7 minutes per side.

5. Can grill on medium with cover on for 2-3

minutes per side for medium rare.

6. Let rest for 5 minutes before serving.

Recipe from: Olivia Halbur, Halbur’s Heavenly Hill Farm, Fond du Lac County 4-H.