

Prepare 1/2in. thick lamb chops for stovetop cooking,  
partially slit meat from bone, split fat  
Prepare herb mixture: 1T dried oregano, 1T dried mint,  
2 cloves garlic crushed

Preheat 3 quart saute pan

Add 2T butter, 2T olive oil, medium-high heat

Sear, fry lamb chops at high heat till half cooked, about 5 min.  
sprinkle with herb mixture.

Turn chops, continue cooking 2 min (medium rare), remove to serving plate.  
Squeeze lemon over chops.

Serve with Pete's Pilafi, Tzakziki,

Italian red wine (Greek wine obtainable only in Flushing NY).

Eesiyeer!!