

Lamb Chops

Ingredients

Loin of lamb, pepper and salt to taste.

Method

Trim off the flap from a fine loin of lamb, and cut it into chops about 3/4 inch in thickness. Have ready a bright clear fire; lay the chops on a gridiron, and broil them of a nice pale brown, turning them when required. Season them with pepper and salt; serve very hot and quickly, and garnish with crisped parsley, or place them on mashed potatoes. Asparagus, spinach, or peas are the favourite accompaniments to lamb chops.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>