

FOXWOODS FOOD & WINE FESTIVAL

# PRASAD CHIRNOMULA

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## THALI SIGNATURE LAMB CHOPS

Serves 4

### INGREDIENTS:

1 cup yogurt  
2 Tbs. fresh lemon juice  
½ Tbs. cayenne pepper  
½ Tbs. ground cardamom  
1 Tbs. garam masala  
¼ Tbs. nutmeg, grated  
¼ Tbs. ground mace  
1 2-inch piece fresh ginger, peeled  
8 medium cloves garlic  
¼ papaya  
Salt and pepper, to taste  
½ Tbs. ground black pepper  
8 8–10-oz. lamb chops, trimmed of fat,  
flattened with meat mallet  
Butter for basting

### DIRECTIONS:

To make marinade, spoon yogurt into center of large square of cheesecloth, tie ends together and squeeze until yogurt has given off its liquid. Discard liquid and transfer remaining yogurt cheese to large mixing bowl. Add lemon juice, cayenne pepper, cardamom, garam masala, nutmeg, and mace and mix well. Set aside.

Cut ginger into several smaller pieces and put in blender. Add garlic cloves and 4 tsp. water, and purée.

Peel and mash papaya. Add four tsp. of ginger-garlic paste and salt and pepper.

### DIRECTIONS:

Rub mixture into chops. Pour yogurt marinade into shallow glass or ceramic dish big enough to hold chops in single layer. Add chops, turn to coat, cover and refrigerate for four hours.

Preheat oven to 425°F or heat gas or charcoal grill to high heat.

Remove lamb chops from marinade and discard marinade. Place in baking pan in single layer and transfer pan into oven or place chops on grill. Roast for twelve minutes or grill for ten minutes, turning once.

Baste with butter and roast or grill for three more minutes. Serve immediately.