

# Grilled Lamb Porterhouse with Lemon and Oregano

Serves 4

Prep Time: 15 minutes

Cook Time: 10 minutes

## Ingredients

3 tbs olive oil

Finely grated zest of 2 lemons

2 tbs fresh lemon juice

2 tbs coarsely chopped fresh oregano

1 tbs finely chopped fresh rosemary

8 lamb porterhouse (lamb loin chops;  
about 2 lb total)

4 oz feta cheese, crumbled



## Method

1. In a medium bowl, whisk oil, lemon zest, lemon juice, oregano, and rosemary. Reserve 2 tbs vinaigrette for serving. Add lamb and turn to coat with remaining vinaigrette. Cover and marinate at room temperature for at least 10 minutes or in refrigerator for up to 10 hours.
2. If marinated lamb has been chilled, let stand at room temperature for about 30 minutes before grilling.
3. Prepare a grill for direct medium-high heat. Season lamb with salt and pepper. Grill lamb, turning halfway through cooking, for about 7 minutes, or until meat feels only slightly resilient when pressed with a fingertip for medium-rare doneness.
4. Transfer lamb to a platter and drizzle with reserved vinaigrette. Sprinkle with feta and serve.