**Lamb Lollipops**

**Serves 4**

**Ingredients:**  
1 rack of lamb, about 8 chops, trimmed of fat and sliced into individual chops  
1/3 cup olive oil  
2 tablespoons chopped garlic  
1/4 cup sherry vinegar  
1 tablespoon chopped fresh rosemary

**In a glass bowl: whisk together t**he olive oil, garlic, vinegar and rosemary and turn the lamb chops in the marinade. Set aside for 20 minutes to an hour.

Prepare grill.

Place chops on the grill and turn, after 3 minutes for medium rare. Continue to cook on other side for 3 more minutes. Remove to a plate to let rest for 5 minutes and then serve.