

Recipe by Julia Heffelfinger

Grilled Double Lamb Chops with Date-Feta Relish

Serves 4 to 6

These charred double lamb chops with a salty-sweet date and feta relish are an impressive dinner for backyard entertaining, but are also easy enough to whip up on a weeknight. While single chops are difficult to char adequately without overcooking the meat, double rib chops are a little more forgiving. The extra thickness helps ensure that the meat does not overcook and is juicy and medium rare on the inside. We also like to use zone cooking for these chops so the meat can char over high heat, and then cook gently over indirect heat until the fatty bits are crispy and the meat within is tender and pink. This relish is insanely good—the feta and briny olives add a salty contrast to the sweet dates and toasty pine nuts, while the garlic and rosemary become incredibly fragrant when spooned over the warm lamb. This relish would also be delicious with roast chicken or simply eaten with crusty bread.

12 double-rib lamb chops (about 3 pounds, about 2 inches thick)

Kosher salt and pepper

8 [Rancho Meladuco](#) medjool dates, pitted and sliced into coins (see Note)

One 6-ounce block feta cheese, cubed

½ cup pitted Castelvetrano olives, torn in half

⅓ cup extra-virgin olive oil

¼ cup toasted pine nuts

2 Tablespoons red wine vinegar

1 Tablespoon finely chopped rosemary

1½ teaspoons freshly grated lemon zest (about 1 lemon), plus 1 teaspoon fresh lemon juice

1 garlic clove, finely grated

Canola or grapeseed oil, for greasing

Flaky sea salt, for sprinkling

Grilled flatbread, for serving

1. Season the lamb with kosher salt and black pepper and let sit at room temperature for 30 minutes.
2. Meanwhile, in a medium bowl, combine the dates, feta, olives, olive oil, pine nuts, vinegar, rosemary, lemon zest, lemon juice, and garlic. Season with salt and pepper. Let sit at room temperature while you grill the lamb chops.
3. Prepare a grill for indirect cooking by either carefully pushing the hot coals to one side or preheating two burners on a gas grill to high (450°-500°F). Brush the grate with canola oil.
4. Grill the lamb chops over high heat, turning once, until charred on both sides, 3 to 4 minutes per side. Turn the chops and grill with the fat cap down until crispy, 1 to 2 minutes. Move the lamb chops over to the cool side of the grill, cover, and cook bone side down until medium rare and a meat thermometer inserted in the thickest part registers 120°F, 3 to 5 minutes more. Transfer to a cutting board and let rest for 10 minutes. While your lamb is resting, char your flatbread. Wrap in a clean kitchen towel to keep warm.

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5. Arrange the grilled chops on a late plate or platter and spoon some of the relish over the top. Sprinkle with flaky sea salt and serve right away, passing the grilled flatbread on the side.

NOTE To cut your dates into coins, remove the pit from the top of the date with pliers or strong tweezers. Check out the [Rancho Meladuco Instagram page](#) for a quick video tutorial on how to do this.