

la Cacciatora

.....
UNTER'S STYLE

EXCELLENT,
EASY &
QUICK

Abbacchio alla Scottadito

.....
FINGER-BURNING LAMB CHOPS

Serves 4

And they do. Best to let them cool a bit before handling, but it's hard to keep your hands off these delicious morsels. These very simple chops need only a few grilled onions, a few slices of grilled rustic bread, and a green salad as accompaniments. In Rome the chops can be so small that there is only one bite of meat at the end of a slender rib, or they can be *di una certa età* (of a certain age), as the Romans say of women who have just passed the apex of youth. In fact I find I prefer the older chops, which offer far more character and flavor than the others. Just like some women.

Allow 2 to 3 chops per person, depending on size (of chops, not of person, but that, too, should be taken into consideration).

8 to 12 rib lamb chops

2 tablespoons extra virgin olive oil

Salt and freshly ground pepper

3 large onions, cut into $\frac{1}{2}$ -inch slices

6 slices rustic bread, brushed with olive oil

1 large garlic clove, peeled and halved

Light a grill or heat a large skillet. Brush the chops with some of the oil and season them well. Brush the onions with olive oil and place on the grill (or in a separate heated and oiled skillet on the stove) about 4 minutes before the chops. Cook on one side, turn, and add the chops. Grill very quickly over a hot fire or in the hot skillet, turning once after 2 to 3 minutes for rare meat, depending on thickness, or 4 minutes for medium-rare. Put the bread on the grill (or in the onion skillet after they come out—sauté on each side for a minute or so to toast) after the chops are ready, as it will toast in about 1 minute on each side. Rub the toast with the cut garlic before serving.

WE USED LAMB RIB CHOPS - BOUGHT DOUBLE CHOPS
(2 RIBS) + CUT IN HALF (1 RIB) COOKED 2 MINS PER SIDE
OVER MED-HIGH FIRE ON BBQ. OTHER TIMES ARE ABOUT RIGHT.