

FRENCH LAMB MARINADE

- 3 ounces Extra Virgin Olive Oil
- 2 ounces Red Wine Vinegar
- 2 Garlic Cloves, minced
- ¹/₄ teaspoon Onion powder
- 2 Tablespoons White Wine
- 3 Tablespoons Lemon juice
- 1 Tablespoon Rosemary, chopped
- 1 Tablespoon Parsley, chopped
- 1 Tablespoon Lavender, chopped
- 2 Tablespoons Honey

Lamb chops

Salt & Pepper to taste

DIRECTIONS:

- 1. Blend all ingredients.
- 2. Add Lamb and marinade overnight.

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