

HOW TO USE · ALL ROUND RED MEAT SPICECRAFT

BBQ LAMB LOIN CHOPS

One blend, one splash of oil, ten minutes on the BBQ.

SERVES	PREP	COOK
4	10 min + 30 min marinating	10 min

INGREDIENTS

- 8 lamb loin chops (about 800 g)
- 2½ tbsp All Round Red Meat Spicecraft (about 20 g, or 1½ tbsp per 500 g)
- 2 tbsp olive oil
- To serve: lemon wedges, roast potatoes or salad

IN THE BLEND

Salt, Red Pepper Flakes, Black Pepper, Thyme, Coriander, Onion Powder, Mustard Powder



METHOD (BBQ)

1. Mix the All Round Red Meat Spicecraft and olive oil into a paste.
2. Coat the chops on both sides. Cover and marinate in the fridge (5°C or below) for 30 minutes, or up to 4 hours.
3. Take them out 15 minutes before cooking. Heat the BBQ grill or plate to medium-high.
4. Cook 3–4 minutes a side, turning once, until a good crust forms. Stand them on the fat edge for the last minute.
5. Check the centre reads 55–57°C (medium-rare) or 63°C (medium).
6. Rest 5 minutes under foil, then serve with lemon wedges.

BBQ LAMB LOIN CHOPS

AIR FRYER METHOD

200°C · 8–10 min

Same lamb chops

1. Heat the air fryer to 200°C. Lightly spray the basket with oil.
2. Add the marinated chops in a single layer, not crowded. Cook in batches if needed.
3. Cook 8–10 minutes for 2.5 cm chops, flipping halfway.
4. Check 55–57°C (medium-rare) or 63°C (medium). Rest 5 minutes.

BBQ / GRILL OPTION

180–200°C · 45–60 min

Instead of chops: butterflied lamb leg, indirect then sear

1. Rub a butterflied lamb leg (about 1.5 kg) with oil and 3 tbsp per kg of the blend. Rest in the fridge 1 hour or more.
2. Cook on a hooded BBQ over indirect heat at 180–200°C, lid down, for 45–60 minutes, turning once.
3. Sear over direct heat for 2 minutes a side. Check the thickest part reads 55–57°C (medium-rare) or 63°C (medium).
4. Rest 15 minutes under foil, then carve.

SMOKER OPTION

120–130°C · 8–10 hr for 3 kg

Instead of chops: low and slow beef brisket

1. Rub a 3 kg brisket with oil and 3 tbsp per kg of the blend. Rest in the fridge overnight.
2. Smoke at 120–130°C with hickory or ironbark for 6–7 hours, until the bark is set and the meat reads about 70–75°C.
3. Wrap in butcher paper and cook until probe-tender at about 93–96°C. Rest wrapped for at least 1 hour, then slice.

OTHER WAYS TO USE IT

→ Dry rub for brisket, ribs or a roast before smoking, roasting or cooking low and slow.

→ Mix into mince for burgers, meatballs or rissoles. Cook to 75°C.

→ Sprinkle over roast potatoes, wedges or grilled vegetables.

SALT This blend already contains salt, so taste before adding any more.