

Costolettine de Agnello Fritte

Baby lamb chops fried in Parmesan cheese batter

12 single-rib lamb chops

½ c. freshly grated Parmigiano Reggiano

2 eggs, lightly beaten

1 c. fine, dry, plain bread crumbs

Vegetable oil

Salt

Freshly ground pepper

Place cheese and breadcrumbs in separate flat dishes or on waxed paper. Coat both sides of the lamb chops in cheese, shaking off the excess. Dip into beaten eggs, then in breadcrumbs, coating well. Chops can be prepared ahead up to this point and refrigerated for several hours. Return to room temperature before frying.

Heat quarter-inch of oil in large skillet over medium heat. Salt and pepper the chops and fry in a single layer. When a nice crust has formed on one side, fry other side. If chops are thin, the whole cooking process should take four to six minutes; thicker chops take a few more minutes. Serve immediately.