DIRECT · EASY

Grilled milk-fed lamb chops on the kamado, just salt and live fire

The Castilian asador classic in a small kamado for two: quebracho over live fire, a hot, clean grid, lechal (milk-fed lamb) chops 2-3 minutes a side and coarse salt at the end. Nothing else.



PREP	COOK	SERVINGS	TEMPERATURE
25 min	35 min	2	260 °C

Ingredients

- **14 ud** lechal (milk-fed) lamb rib chops (chuletillas de palo), bone in
- **15 ml** mild olive oil, for oiling the grid
- **1 ud** spring onion (cebolleta)
- **30 ml** extra virgin olive oil, for the salad
- **1 ud** lemon, optional
- **10 g** coarse salt (sal gorda) or flaky salt
- **2 ud** ripe tomatoes
- **1 ud** little gem lettuce heart (cogollo)
- **10 ml** wine vinegar

Method

1 PREPARE

Take the chops out of the fridge 20-30 minutes before cooking and pat them dry with kitchen paper on both sides: surface moisture slows browning. Do not salt them yet. Meanwhile, cut the tomatoes into wedges, the spring onion into fine julienne and the little gem heart into quarters, and leave the salad assembled on the serving dish, undressed, so it does not go limp.

2 LOAD THE CHARCOAL

Fill the firebox of the BBQ-Toro Haiiro 32 with BlackSellig quebracho charcoal, breaking up the biggest chunks first, and heap it onto one half, leaving the other almost empty: a direct zone and a coal-free zone. The vents set the temperature, not the amount of charcoal, and whatever is left over goes out when you close up and is ready for the next lighting. Light it on the loaded side with one or two wax firelighters or an electric starter, never with lighter fluid.

3 PREHEAT

Set the grid in, close the lid and open the bottom vent fully and the top vent about three quarters. Let the kamado climb to 250-280 °C on the lid thermometer, with the charcoal on the loaded side covered in white ash. The grid heats up with it, and a hot grid is the one that marks the meat and releases it without tearing.

4 OPEN AND CLEAN

Open with burping: raise the lid about 5 cm, wait about 5 seconds and then open it fully, wearing gloves and keeping your face turned away, as the temperature problems guide explains. Brush the hot grid with the Weber triangular brush, then wipe it with folded kitchen paper soaked in oil, held in the Rösle tongs, never in your fingers. The oiled paper also picks up any loose bristle from the brush: check the grid before the meat goes on.

5 FIRST BATCH

With the lid open, lay the chops over the coal zone, a finger's width apart and with the bone pointing towards the coal-free side. Leave them untouched for 2-3 minutes, until the underside releases by itself. If the fat catches and a flame appears, do not cover or half-close the lid: move that chop to the coal-free zone with the Rösle tongs and bring it back when the flame has died down.

6 A SINGLE TURN

Turn them once, holding them by the bone with the tongs and without piercing them, and cook the second side another 2-3 minutes. Doneness is read by eye and by touch: even browning, toasted fat on the edge and firm meat that gives when pressed. If you use a thermometer, the USDA sets 63 °C with a 3-minute rest; taking them off at 60 °C is a choice of doneness.

7 SALT AND REST

Move the chops to a warm dish, sprinkle the coarse salt over them at that moment and let them rest for 2-3 minutes while you cook the next batch. Before each batch, brush the grid again with the Weber brush and wipe it over with the oiled paper: leftovers from the last round stick to the new meat. For two, plan on two or three batches, depending on how many fit without touching.

8 SERVE AND SHUT DOWN

Dress the salad with the extra virgin olive oil, the vinegar and a pinch of salt, and serve the chops straight from their rest, with a wedge of lemon for anyone who wants one. They are eaten with the fingers, by the bone. Close the lid and both vents of the kamado: without air, the quebracho that is left goes out and you can reuse it at the next lighting.

Editor's tips

- Ask the butcher for lechal chuletillas de palo (rib chops) with the bone cleaned. If you are offered recental or pascual, the recipe still works, but the chop is bigger and needs a minute more per side and closer attention to doneness.
- Flare-ups are put out by taking the meat off the coals, not by covering. Always keep the coal-free zone clear: if you fill it with chops, you have nowhere left to hide the one that catches.
- To serve them asador style, first make some Padrón peppers on the coals and keep them warm: they need the same high heat and are done in a few minutes.
- If there are four of you, a 32 cm kamado means too many batches and the first chops go cold. For that table a 38 or 46 cm kamado makes sense; the size guide crosses it with the number of diners.

Gear for this recipe

BBQ-Toro Haiiro 32 cm

A few chops for two do not need a kamado built for six diners and loaded with charcoal. The BBQ-Toro Haiiro 32 is a compact ceramic kamado, sized for one or two, which with a small bed of coals reaches the 250-280 °C of this recipe and comes with a lid thermometer so you know when to open it. Its limit is surface area: the chops go spaced out and over the coal zone, so for two you cook in two or three batches back to back. For four a larger kamado makes sense; for a couple's dinner, it is enough if you run the batches one after another.

mikamado.es/en/kamados/bbq-toro-haiiro-32

BlackSellig Steakhouse10: white quebracho lump charcoal, 20 kg

The Castilian asador asks for live, steady fire, and BlackSellig white quebracho charcoal is very dense wood in big chunks that holds a high temperature without crumbling into fines. The hours of burn time quoted on the listing are the seller's figures; this recipe only needs half an hour of sustained heat; even so, the firebox is filled: whatever does not burn is recovered when you close the vents. It pays to break the largest chunks before loading the kamado's small firebox, and to pile them to one side so there is a coal-free zone where you can rescue the chop that catches.

mikamado.es/en/accesorios/blacksellig-carbon-quebracho-20kg

Rösle Curved Barbecue Tongs

Lechal chops are held by the bone, turned once and, if the fat catches, moved off the coals in a second. The Rösle curved tongs are 35 cm long in 18/10 stainless steel, a length that in a small, shallow kamado keeps the hand away from the heat without losing precision. The curve follows the wrist over a low grid and the tips close firmly on a thin bone without crushing the meat or piercing it. They also hold the oiled paper when you grease the grid.

mikamado.es/en/accesorios/rosle-pinzas-barbacoa-curvadas

Weber 6277: triangular grate brush with stainless steel bristles, 30 cm

A thin chop on a dirty grid sticks and loses its crust when you turn it. The Weber 6277 triangular brush, with stainless steel bristles and 30 cm overall length, works on the hot grid, which is how a kamado grid is cleaned, and the triangular head reaches the edge. In this recipe it is used before the first batch and between batches to clear away what the last one left. Because of its length, wear a glove, and wipe the grid with the oiled paper afterwards to pick up any loose bristle. It is for bare steel or cast iron grids, not enamelled ones: check your manual to see what yours is made of.

mikamado.es/en/accesorios/weber-cepillo-triangular-inox-6277

Full recipe at: mikamado.es/en/recetas/chuletillas-cordero-lechal-brasa-kamado

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