



Rosemary-Scented Lamb Chops

Nickel & Nickel Sori Bricco Vineyard Cabernet Sauvignon, Diamond Mountain District, Napa Valley

by *Executive Chef Trevor Eliason*

Chef's Notes: For this recipe, we used a rack of lamb, also referred to as the “money cut.” This is the most expensive cut per pound, but with good reason. With the clean rib bone and lovely medallion of meat surrounded by a white fat cap, it is worth every penny.

Ingredients

- 2 racks of Dixon lamb,
trimmed of excess fat
and frenched
- 1 tablespoon fennel pollen
- 1 tablespoon freshly ground
white pepper
- ½ cup thyme sprigs,
crushed
- ½ cup picked rosemary,
crushed
- 3 tablespoons olive oil
- 2 lemons, peel only
- Kosher salt

METHOD

Cut the chops from the rack so each chop has one bone. Place in a casserole pan and generously drizzle with olive oil. Combine the fennel pollen, white pepper, thyme sprigs and crushed rosemary leaves. We recommend crushing over chopping as to not overpower the dish—you just want the rosemary scent. Season one side of the chops with half of the mixture. Add the lemon peel. Turn the chops over and apply the remaining seasonings. Cover with a lid or plastic wrap, then chill for two hours or overnight.

Preheat your gas grill to medium. Remove the lamb chops from your cooler 30 minutes prior to cooking. Remove most of the lemon peel, rosemary and thyme, then sprinkle generously with kosher salt and place on a clean, oiled grill. Cook for one to two minutes, then rotate 90 degrees to achieve your grill hatch marks. Cook for two more minutes, then flip over and repeat. Turn the chop on its fat cap and place on a medium-low part of the grill for about five minutes to render the fat. Times can vary due to the heat of the grill, but the lower heat the better. The fat from the lamb can cause flare ups, which can impart a carbon flavor to your lamb chops.

Serve as an appetizer with a sprinkle of your favorite finishing salt a squeeze of lemon or fresh chopped parsley. Enjoy with a glass of Nickel & Nickel Sori Bricco Vineyard Cabernet Sauvignon.

Serves 4–6