

GAINNEY

VINEYARD

Lamb Chops with Frizzled Herbs

Pairs wonderfully with the Gainey *Limited Selection Cabernet Franc!*

1/2 cup extra-virgin olive oil
1/4 cup red wine vinegar
8 large garlic cloves, chopped
1/4 cup plus 2 tablespoons rosemary leaves
24 frenched lamb chops (about 5 1/2 pounds)
vegetable oil, for frying
16 sage leaves
1/4 cup flat-leaf parsley leaves
kosher salt and freshly ground pepper

In a large glass baking dish, whisk the olive oil, vinegar, garlic and 2 tablespoons of the rosemary. Add the chops to the marinade and turn to coat. Let stand for 30 minutes.

Meanwhile, in a small saucepan, heat 1/2 inch of the vegetable oil until shimmering. Add the remaining 1/4 cup of rosemary leaves to the hot oil and fry for 15 seconds. Using a slotted spoon, transfer the rosemary to paper towels to drain. Fry the sage leaves until the bubbles in the oil subside, about 45 seconds; transfer to the paper towels. Add the parsley leaves to the hot oil and cover the pan immediately to avoid splattering; fry for 15 seconds, then add to the other herbs. Season the herbs with salt.

Heat a grill pan. Scrape the marinade off the lamb chops and season the chops with salt & pepper. Working in batches, grill the chops over moderately high heat, turning once, just until pink in the center, about 6 minutes total. Transfer the lamb chops to plates, sprinkle with the frizzled herbs and serve.

Serves 8