



Grilled Lamb Chops with Smoked Olive Oil and 2009 Pinot Noir

Ingredients

2 large garlic cloves, crushed
1 tablespoon fresh rosemary leaves
1 teaspoon fresh thyme leaves
1 tablespoon fresh oregano leaves
Pinch cayenne pepper
Coarse sea salt
2 tablespoons extra-virgin smoked olive oil
6 lamb chops



Directions

In a food processor fitted with a metal blade add the garlic, rosemary, thyme, oregano, cayenne, and salt. Pulse until combined. Pour in olive oil and pulse into a paste. Rub the paste on both sides of the lamb chops and let them marinate for at least 1 hour in the refrigerator. Remove chops from refrigerator and allow them to come to room temperature.

Heat a grill pan over high heat. Add the chops and sear for about 2 minutes. Flip the chops over and cook for another 3 minutes for medium-rare and 3-4 minutes for medium. Top the chops with another drizzle of smoked olive oil and a sprinkle of fresh oregano. Enjoy this meal with our 2009 Pinot Noir, which is a smooth textured wine with hints of warm cinnamon and spice.