

# Grilled Lamb Chops with Mixed Herb Gremolata



Suggested Wine Pairing:

Compton Pinot Noir is full flavored yet finessed, enhancing the savory flavors of the lamb and the fresh herb gremolata.

## Ingredients

- 8 bone-in lamb rib or loin chops, cut 1 1/4 to 1 1/2 inches thick
- 2 tablespoons (30g) salt
- 2 tablespoons (30ml) olive oil
- Freshly ground black pepper, to taste

For Mixed Herb Gremolata:

(Makes about 1/2 cup)

- 1/4 cup finely chopped fresh Italian parsley
- 3 tablespoons finely grated lemon peel
- 2 garlic cloves, minced
- 1 1/2 tablespoons finely chopped fresh rosemary
- 1 1/2 tablespoons finely chopped fresh thyme
- \*Feel free to improvise with any fresh herbs you have on hand



Tabitha has been raising Katahdin Hair Sheep on the Compton Family Farm for the last 3 seasons and we have a chest freezer full of lamb to enjoy all year long.

Summer evenings are the perfect time to grill up some succulent lamb chops and open a bottle of Compton Pinot Noir. Mixed herb gremolata brings extra zing to the chops, and also goes well with sides of grilled vegetables and potatoes.

Don't skip the prep steps! Salting the chops 40 minutes ahead and creating two heat zones on the grill will yield the best results.

## Directions

Make the Gremolata ahead by mixing all ingredients in a small bowl. Salt the trimmed lamb chops about 40 minutes before grill time and let sit at room temperature while you prep the grill. Have your side dishes ready to serve when the lamb comes off the grill. Perfect lamb chops wait for no one!

Set up your grill with 2 heat zones by putting the lit, ash-covered coals on one side, making a hot zone, and leaving the other side as your cool zone. Put the grill grate, cover the grill, and allow to preheat for 5 minutes. (If you are using a gas grill, set half the burners to high and cover and preheat for 10 minutes.) Clean and oil grilling grate.

Rub lamb chops with olive oil, season with black pepper, and place on the cool side of the grill. Cover grill and let cook until an instant-read thermometer inserted into thickest part of chops registers 110°F (43°C) for rare or 120°F (49°C) for medium-rare.

Move lamb to hot side of grill and cook until browned on both sides, 2 to 3 minutes per side, or until an instant-read thermometer inserted into thickest part of chops registers 120°F for rare or 130°F (54°C) for medium-rare. Transfer to a platter and let rest for 10 minutes. Serve immediately with gremolata and your side dishes.