



Bottled with love, for the joy of living

LAMB CHOPS + SOUR CHERRY BALSAMIC GLAZE PAIRED WITH 2019 SANGIOVESE, ALPICELLA VINEYARDS SONOMA VALLEY

INGREDIENTS

- 1 1/2 cups fresh or frozen (not thawed) pitted sour cherries (1/2 lb)
- 1 tablespoon sugar
- 8 (3/4-inch-thick) rib lamb chops (2 lb total) trimmed of excess fat
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons vegetable oil
- 1 cup thinly sliced shallot (4 oz)
- 1/2 cup beef broth
- 2 tablespoons balsamic vinegar
- 2 tablespoons unsalted butter
- 4 tablespoons finely chopped fresh mint



INSTRUCTIONS

Stir fresh cherries together with sugar and macerate while browning chops. If using frozen cherries, stir with any juices and sugar and thaw, about 1 1/2 hours.

Pat lamb dry and sprinkle with salt and pepper.

Heat 1 tablespoon oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Then sauté 4 chops, turning over once, about 6 minutes total for medium-rare.

Transfer to a plate and loosely cover with foil. Cook and transfer remaining 4 chops in same manner.

Pour off fat from skillet and add remaining tablespoon oil. Heat until hot but not smoking, then sauté the shallots, stirring, until golden brown, about 3 minutes.

Add cherries with juices, broth, and vinegar and bring to a boil, stirring occasionally and scraping up brown bits, then reduce heat and simmer 3 minutes.

Add salt and pepper to taste, then add butter and 2 tablespoons mint, stirring just until butter is melted.

Spoon sauce over chops and sprinkle with remaining 2 tablespoons mint.