

### **Grilled Lamb Chops with Mint Chimichurri**

¾ cup olive oil, divided  
¼ cup red wine vinegar  
1 ½ cups finely chopped onion  
1 tablespoon minced garlic  
½ cup finely chopped mint  
¼ teaspoon cayenne pepper  
Salt and pepper to taste  
3 small multi-colored bell peppers, seeded and cut into 4 sections  
12 lamb rib chops

Prepare the barbeque to grill at medium high heat. Stir together the olive oil, vinegar, onion, garlic, mint, cayenne, salt and pepper to make the chimichurri sauce.

Brush the peppers with 2 tablespoons of olive oil, sprinkle with salt and pepper, and grill until tender. Brush the lamb chops with 2 tablespoons of the prepared chimichurri sauce and grill 2 minutes per side for medium rare. Divide the peppers and lamb between 4 plates and serve with the chimichurri sauce on the side.

Serve with Frei Brothers Reserve Dry Creek Valley Merlot.

Serves 4

