

RED BICYCLETTE

Roasted Lamb Chops with Merlot Beurre (Butter)

For the butter:

1/2 c Merlot
1 Shallot, peeled and minced
1 t Fresh rosemary, minced
1 Stick unsalted butter, softened
Salt and pepper to taste

For the lamb chops:

1 t of each Rosemary, thyme, and oregano, minced
2 Garlic cloves, minced
1/2 c Chardonnay
1/4 c Olive oil
8 Lamb chops from rib or loin

Directions

For the butter:

In small saucepan reduce the Merlot to 2 tablespoons over medium-high heat. Cool to room temperature and in medium bowl whisk the liquid with the shallots, rosemary and butter, then season to taste. Set aside.

For the lamb chops:

Preheat oven to 500 degrees. In large bowl, mix together herbs, garlic, wine and oil, and then add lamb chops. Mix to coat, then refrigerate for 30 minutes. Remove chops from marinade and place on greased roasting pan. Sprinkle both sides of chops with salt and pepper. Put in oven for 10 minutes. Remove from oven and let stand for three minutes. Place two lamb chops on each plate and top with a dollop of Merlot butter.

Serves 4

Delicious, when paired with Red Bicyclette® Merlot