

Loin Lamb Chops with Tarragon Red Wine Reduction

For the lamb:

8- 1" thick loin lamb chops
2 tablespoons coarse salt (sea salt or Kosher)
1 teaspoon ground pepper

For the Tarragon Red Wine Reduction:

1 shallot, minced
2 tablespoons chopped fresh tarragon
1 cup red wine (e.g. Merlot)
1 cup thawed demi-glace sauce (in the frozen foods section of the market)
4 tablespoons butter
Dash of coarse salt (sea salt or Kosher)
Pinch of ground pepper

Heat a large skillet with 2 tablespoons of extra virgin olive oil. Sprinkle each lamb chop with salt and pepper. Fry two lamb chops at a time until cooked to desired level of doneness. Set aside on a separate plate. Drain the rendered fat and oil, and repeat with fresh olive oil until all lamb chops are cooked.

In the same pan, with browned bits at the bottom, add 2 tablespoons of butter and shallots. Cook for 1 minute and then add the red wine and a pinch of salt and pepper; be sure to scrape up the browned bits and stir. Let simmer gently for approximately 10-15 minutes or until the liquid is reduced to 3 tablespoons.

Strain liquid through a fine sieve into a 1-quart saucepan, pushing as much of the shallots and tarragon through the sieve as possible. Stir in the demi-glace and cook for 3-4 minutes at low heat.

Remove sauce from heat, stir in the remaining tarragon and butter until incorporated, and spoon sauce over cooked lamb chops. Serve with mashed potatoes seasoned with chives and grated parmesan cheese.

Serve with Frei Brothers Reserve Dry Creek Valley Merlot.

Serves 8