

Lamb with Green Olives & Almonds

8 loin lamb chop

Marinade:

¼ cup olive oil
¼ cup Louis Martini Cabernet Sauvignon
1 teaspoon balsamic vinegar
1 teaspoon whole grain Dijon mustard
2 teaspoon Herbs de Provence
4 cloves garlic minced
½ teaspoon Paprika
½ teaspoon Kosher or sea salt



Place lamb chops in a large zippered plastic bag. Add the rest of the ingredients and marinate, refrigerated for four hours, or overnight, turning occasionally.

Sauce:

2 tablespoons olive oil
2 shallots, minced
2 garlic cloves, minced
1 teaspoon Herbs de Provence
2 cups fat-free chicken broth
½ cup red wine
2 tsp. whole grain Dijon mustard
1 teaspoon softened butter
1 teaspoon flour
½ cup pitted green olives, chopped
¼ cup roasted whole almonds, chopped

Heat olive oil in sauté pan. Add shallots, garlic and Herbs de Provence, sauté until shallots and garlic are soft. Stir in chicken broth, red wine and Dijon mustard. Bring to a boil and reduce by half. Blend butter and flour together and whisk into the sauce. Reduce heat and boil for one more minute. Add green olives and almonds. Set aside until meat is cooked.

To Grill: Lift the lamb chops from the marinade and place on an open grill over a medium-hot fire. Sear lamb chops for six minutes on each side for medium rare.

Suggested wine pairing: Alexander Valley Cabernet Sauvignon