



# LAWER

ESTATES

## GRILLED LAMB CHOPS

PAIRS WITH LAWER ESTATES PINOT NOIR



From Russia with Love. David's mother is Russian-American, and an extraordinary cook. One of her specialties – and among the family's favorites – is her recipe for Grilled Lamb Chops Rova Resort, an East Coast retreat for the Russian community. Paired boldly with our Lawer Estates Pinot Noir, you'll discover a sure-to-please menu that will have you exclaiming "Da, Da, Da!"

### INGREDIENTS:

8 loin lamb chops (about 3/4" thick)  
1 cup olive oil  
1 cup dry white wine  
2 Tbsp. white wine vinegar  
2 tsp. chopped garlic  
1/2 cup chopped fresh dill  
1 medium onion sliced thin  
1.5 tsp. sea salt  
1 tsp. freshly cracked black pepper

### PREPARATIONS:

Mix together all ingredients except the lamb chops in a small bowl. Put chops in a Ziploc bag and pour the marinade over them. Marinate for at least 4 hours or overnight. Remove chops from marinade and discard bags of marinade. Lightly salt chops and grill over hot fire for 3 minutes per side (depending on thickness) for medium rare. Serve with a drizzle of olive oil. Rice pilaf and grilled vegetables (mushrooms, onions, and cherry tomatoes) are a nice compliment.