



Recipe courtesy of Susie LaCour:

LaCour Gourmet provided a wonderful wine-food pairing for our 2014 Harvest Party. All the pairings were fantastic but this one stood out in everyone's mind. She paired it with our 2010 Napa Valley Cabernet due to its richness and a touch of smokiness. This dish is fresh, simple and can be prepared as an appetizer or main course.

New Zealand Lamb Chops with Caper Sauce

2 lbs New Zealand lamb chops – individual ribs frenched to the eye
¼ cup olive oil
1 clove garlic minced
1 tsp finely chopped thyme
1 tsp finely chopped rosemary
salt and pepper

CAPER SAUCE

1 cup olive oil
½ cup finely chopped flat leaf parsley
½ cup minced capers
1/3 cup finely chopped chives
4 cloves garlic minced
1 Tbl finely chopped thyme
1 Tbl finely chopped oregano
1 Tbl finely chopped rosemary
2 Tbl fresh squeezed lemon juice
salt and pepper

FOR MARINADE:

Mix garlic, thyme, rosemary, salt & pepper in olive oil. Rub each rib with marinade and refrigerate overnight.

FOR CAPER SAUCE:

Mix together in a bowl or food processor, all ingredients except the lemon juice. Make sure they are well mixed, then whisk in lemon juice. Season to taste with salt and pepper.

Bring marinated chops out of refrigerator and let sit until they are room temperature. Warm grill to medium to high heat. Grill chops 1-2 minutes per side depending on thickness. After grilling, let rest for 5-10 minutes.

Serve with sauce as a dip for an appetizer or drizzled over plated chops.

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