



CS Zinfandel Braised Lamb Chops

Source: adapted from *Food&Wine*
Bob and Robin Young, Boise, ID
The Captains Shack 26 Jan 2022

PDF: CS-Zin-Braised-Lamb-Chops.pdf

Prep: 30 min **Cook:** 40 min **Total:** 1 hr 10 min **Serves:** 4

Note: A fruity and delicious way to prepare lamb chops. Serve with Robin's Harvard Beets.

<http://www.rockinrs.com/CS-Robins-Harvard-Beets.pdf>

Ingredients:

2 T Extra-Virgin Olive Oil

4 8oz Lamb Shoulder Chops, 1" thick

Salt to taste

Freshly ground pepper to taste

1 T ground Coriander

8 med Garlic Cloves halved

10 fresh Thyme sprigs bundled, plus more for garnish

1½ c jammy Zinfandel, California

½ c dried Montmorency Cherries soaked in some of the wine for 30 min

2 c Beef Stock

Directions:

In a large, deep skillet, heat the olive oil. Season the lamb chops with salt and pepper and rub them all over with the coriander. Add the lamb chops to the skillet along with the garlic cloves and 10 thyme sprigs and cook over high heat, turning once, until the lamb chops are browned and the garlic cloves are browned in spots, about 6 minutes.

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Add the red wine, dried cherries in their soaking wine to the skillet and bring to a boil. Cook over moderate heat until the wine is reduced by half, about 5 minutes. Add the beef stock and bring to a boil. Cover partially and simmer over moderately low heat until the lamb is tender and the sauce is thick and glossy, about 35 minutes; turn the lamb chops once or twice during cooking. Discard the thyme sprigs.

Serve the lamb chops at once with the pan juices and cherries and Robin's Harvard Beets. Garnished with fresh thyme.