

Wine Pairing: Pomegranate Glazed “Lollipop” Lamb Chops



Chef Jeffrey Scott, a favorite Tablas Creek chef who will lead both the May 20 salmon tasting and the June 23 cheese seminar, provided this delicious lamb recipe. The earthiness and black fruit of the 2004 *Syrah* is a perfect match for the glazed lamb chops.

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Pairings
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Ingredients

Serves 6

For the Lamb:

4 New Zealand lamb racks
(frenched)
4 garlic cloves, roughly
chopped
2 sprigs rosemary, chopped
1/2 cup extra virgin olive oil
1/4 cup clover honey
1/4 lite soy sauce
1 tbsp Chinese five spice
1 bunch fresh mint

For the Glaze:

3 cups pomegranate juice
1/2 cup molasses
1/4 cup granulated sugar
1/4 cup red wine vinegar
2 tbsp ginger, sliced
2 tbsp shallot, sliced
1 tbsp whole peppercorns

- 🍷 Combine garlic, rosemary, honey, soy and five spice in a bowl. Whisk together and slowly add the olive oil. Slather the mixture over the lamb racks and refrigerate overnight.
- 🍷 Place all ingredients for the glaze in a four quart sauce pan over medium high heat, and reduce by half or until it reaches a syrupy consistency.
- 🍷 Season lightly with sea salt, and strain, pushing against the ingredients to extract maximum flavor. The glaze can stand at room temperature until service, or can be refrigerated for up to one week.
- 🍷 Remove lamb from marinade, brush off excess garlic, and let stand at room temperature for about 30 minutes.
- 🍷 Grill over high heat on a grill or on the stove top until caramelized and deep gold in color on both sides (about four minutes per side). If using stove top, saute in 2 tablespoons of olive oil. The lamb will still be rare inside.
- 🍷 Brush with pomegranate glaze and retain the remaining glaze. At this point, the lamb can be refrigerated for up to 24 hours.
- 🍷 Place the lamb racks on a sheet pan, and bake in a preheated 375 degree oven for 15-20 minutes, or until the internal temperature reaches 135 degrees (for medium rare).
- 🍷 Let meat rest for 10 minutes, then slice into chops. Drizzle with pomegranate glaze, and garnish with mint.