



Grilled Lamb Chops With Tomato-Black Olive Vinaigrette

Submitted by
Chef Jim Neal

Serve with Schramsberg Brut Rosé

Serves 6

Marinade:

- 1 cup red verjus
- 1 cup dark soy sauce
- ½ cup dark brown sugar
- 2 Tbsp. Dijon mustard
- 4 cloves garlic, peeled and mashed
- 2 tsp. olive oil
- 1 sprig fresh rosemary, for flavoring and basting brush

Vinaigrette:

- 3 ripe tomatoes, peeled and seeded
- 2 cups kalamata olives, pitted and roughly chopped
- ½ cup extra virgin olive oil
- 1 Tbsp. sherry or balsamic vinegar
- 1 Tbsp. chopped parsley
- Salt and pepper to taste

Marinate lamb chops for one hour. Grill over hot charcoal fire until medium-rare, basting periodically. After removing the meat from the grill, allow to rest for 5 minutes before serving. Drizzle with vinaigrette and serve extra alongside.