

Juniper Lamb Chops

Chef Brunella Gualerzi, il Bistro Italiano, Grand Junction, CO

Servings: 4

Ingredients:

3 Colorado racks of lamb
2 Tablespoons fresh rosemary
1 Teaspoon kosher salt
6-8 cloves of garlic
1 Tablespoon juniper berries
2 Tablespoon balsamic vinegar
1 Cup extra virgin olive oil

Instructions:

The day before serving (or at least several hours before serving):

- 1- french the racks and remove any large fat cap if necessary
 - 2- cut each rack into individual chops
 - 3- finely chop the rosemary, garlic, and juniper berries with the salt on a cutting board by hand (this impregnates the salt with the aromatic oils from the other ingredients)
 - 4- Mix the above ingredients with the balsamic vinegar and then with the olive oil to prepare the marinade
 - 5- Toss the lamb chops well with the prepared marinade - cover and refrigerate until ready to grill - if possible, stir the lamb chops in the marinade a couple of times during refrigeration to help the marinating process be more even.
 - 6 - When ready to serve, preheat the grill (outdoor or stovetop) and grill lamb chops to desired doneness (medium rare preferred).
- It's messy on the grill, but... oh soooo good!

Wine Pairing:

Carlson Vineyard T-Rex Lemberger