

Grilled Lamb Chops

Paired with 2019 McDougall Vineyard Pinot Noir

2 large garlic cloves, crushed
1 tablespoon fresh rosemary leaves
1 teaspoon fresh thyme leaves
Pinch cayenne pepper
Coarse sea salt
2 tablespoons extra virgin olive oil
6 lamb chops, about $\frac{3}{4}$ inch thick

In a food processor fitted with a metal blade, add the garlic, rosemary, thyme, cayenne, and salt. Pulse until combined. Pour in olive oil and pulse into a paste. Rub the paste on both sides of the lamb chops and let them marinate for at least 1 hour in the refrigerator. Remove from refrigerator and allow the chops to come to room temperature; it will take about 20 minutes.

Heat a grill pan over high heat until almost smoking, add the chops and sear for about 2 minutes. Flip the chops over and cook for another 3 minutes for medium-rare and 3-1/2 minutes for medium.

Makes 6 servings.