



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club June 2017 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Grilled Rosemary Lamb Chops

*Serves 4. Pair with 2014 Denier Handal Zinfandel.*

### Ingredients:

- 3/4 c balsamic vinegar
- 6 Tablespoons olive oil
- 3 Tablespoons fresh lemon juice
- 3 Tablespoons minced fresh rosemary or 3 teaspoons dried
- 6 garlic cloves, minced
- 1 teaspoon ground black pepper
- 12 1-inch thick loin lamb chops, fat trimmed
- 3 1/2 cups mesquite wood chips, soaked in cold water 1 hour (optional)

### Preparation:

Mix first six ingredients in small bowl.

Place lamb chops in single layer in 13x9x2 in glass dish.

Pour marinade over, cover with foil and refrigerate 4 hours, turning lamb chops occasionally.

Prepare barbecue- medium high heat.

When coals turn white, drain chips, if using, and scatter over coals.

When chips begin to smoke, season lamb with salt and pepper and place on grill.

Cover, grill chops to desired doneness, basting often with marinade, about 4 minutes per side for medium rare.

Transfer to platter and serve.

