

KELLY'S "JAMAKIN LUV" RACK OF LAMB

Serves: 4 people

Prep Time: 20 min; 1-2 days marinating

Ingredients – Rack of Lamb

1 cup	Oil
1 large	Yellow onion, chopped
3	Scallions, chopped
2	Jalapeño peppers, roasted and diced
1	Habanero pepper, seeds removed and diced
1 tbsp	Ginger, freshly grated
4 tbsp	Garlic, chopped
2 tbsp	Thyme, finely chopped
¼ cup	Red wine vinegar
1 tbsp	Light brown sugar
¼ tsp	Cinnamon, ground
¼ tsp	Nutmeg, ground
Pinch	Cloves, ground
1 tsp	Allspice, ground
½ tsp	Salt
¼ tsp	Black pepper, freshly ground
1 tbsp	Lime juice, freshly squeezed
	Lamb chops (loin, rib or sirloin; about 1" thick)
2 cup	Vina Robles Syrée
1 sprig	Rosemary
1 sprig	Sage



Ingredients – Creamy Mint Yogurt Dipping Sauce

1 cup	Plain Greek yogurt
½ cup	Mint leaves, chopped
1 tbsp	Garlic, minced
1 tbsp	Lemon juice, freshly squeezed
	Salt and pepper

Directions

1. Open a bottle of Vina Robles **Syrée**, and pour yourself a glass!
2. Purée all ingredients except the last four in a food processor until blended together and almost creamy. Place the lamb chops in a large glass dish with a lid or plastic container. Hand whisk together marinade, red wine, rosemary, and sage and pour over the meat. Cover and refrigerate for one to two days depending on how intense you would like the flavors to be. Turn the lamb over once or twice while marinating.
3. Combine all the ingredients for the dipping sauce in a large bowl and season with salt and pepper to taste. Let sit at room temperature for 30 minutes before serving to allow flavors to come together.
4. Grill lamb chops on a covered grill over medium-high heat for about 2 to 5 minutes on each side until they reach an internal temperature of 140 degrees (medium-rare/medium).
5. Let the meat rest for a few minutes and arrange on plates. Enjoy together with the rest of the Vina Robles **Syrée**.

Hints

- Substitute jalapeño peppers with Serrano Chiles or use one of each.
- Prepare dipping sauce one day ahead. Keep covered in refrigerator; bring to room temperature 1 hour prior to serving.

Recipe creation by Kelly's Hunter Ranch Golf Course Restaurant in Paso Robles, CA.