



Grilled Lamb with Cucumber Salad

Serves: 4

Serve with Joseph Phelps Vineyards Sauvignon Blanc

For the Lamb:

8- 2oz. Lamb Chops
¼ cup Joseph Phelps Extra Virgin Olive Oil
2 Tbsp. Fresh mint, chopped
¼ cup Fresh cilantro leaves, chopped
2 ea. Green onions, chopped
2 Tbsp. Red wine vinegar
1 ea. Garlic clove, minced
1 tsp. Kosher salt
½ tsp. Fresh ground black pepper

Combine all the ingredients other than the lamb chops in a blender. Process until smooth. Place the lamb chops in a plastic self-sealing bag. Add the marinate and toss well to coat; let sit at least 1 hour. Preheat the grill to medium. Cook each lamb chop 2 to 3 minutes per side.

For the Cucumber Salad:

1 cup Grated carrot
¼ cup Plain Yogurt
1 cup Diced cucumber, seeded
2 Tbsp. Sour cream
½ Cup Grated red radish
1 Tbsp. Lime juice
¼ cup Minced red onion
¼ cup Chopped fresh cilantro
½ tsp. Kosher salt
Pinch Freshly ground black pepper

Combine the carrot, cucumber, radish, onion and cilantro in a medium bowl. Add the yogurt, sour cream, lime juice, salt and pepper; mix well. Divide among 4 plates and arrange the lamb chops next to the salad.