

## Lamb Lollipops with Dusted Valley 2014 Tall Tales Syrah Serves 4 as appetizer, 2 as an entrée

These elegant little lamb lollipops are always a huge hit when entertaining. Serve them with Dusted Valley's 2014 Tall Tales Syrah and they'll be an even bigger hit! They are so simple to make, you just need to plan ahead for an overnight marinade. I like to cook them in a hot cast iron pan, but you can certainly grill them also. An internal temperature of 130 degrees seems to be the magic number for perfect medium rare.

1 teaspoon Savor  
2 cloves garlic, finely minced  
1/2 shallot, about 1 tablespoon, finely minced  
1 tablespoon finely grated lemon zest  
2 tablespoons rosemary, finely chopped  
1/4 cup olive oil  
1 baby rack of lamb, Frenched, about 1 1/3 pounds, cut into individual chops.

In a small bowl, combine the Savor, garlic, shallot, lemon zest and rosemary. Gradually whisk in the olive oil to form a paste like consistency. Coat both sides of the lamb chops with the mixture and lay flat in a container, cover and refrigerate overnight.

Remove the chops 30 minutes prior to cooking.

Heat a large cast iron or heavy bottom pan over medium high heat. When the pan is hot add the lamb. The oil in the marinade and the fat on the lamb will be sufficient for cooking. Leave the lamb undisturbed for two minutes and then flip. You should have a nice brown crust. Continue cooking for another two minutes or until you reach an internal temperature of 130 degrees. Remove to a platter to rest. Depending on the size of your pan you may have to cook these in two batches.

