

Cast Iron Lamb Loin Chops

RECIPE

INGREDIENTS

- 4 lamb loin chops
- 1 tbsp extra virgin olive oil
- 2 garlic cloves, minced
- 2 tsp fresh oregano, finely chopped
- 2 tsp fresh rosemary, chopped
- 2-3 tbsp butter
- 1/4 cup cognac or brandy
- salt and pepper to taste

DIRECTIONS

1. Remove loin chops from the fridge 20-30 minutes before cooking. Season liberally with salt and pepper.

2. In a large cast iron skillet, heat the olive oil on high until hot. Place the loin chops in the skillet and cook undisturbed for 3-4 minutes. It's important not to touch or adjust the lamb so the sides can sear up in the skillet. Flip and cook for an additional 3-4 minutes.

3. Add the butter, cognac, garlic, and fresh herbs to the skillet and swirl/stir until fully melted. Simmer for an additional 1-2 minutes, occasionally turning the loin chops in order to soak up cognac butter sauce. For medium rare, the lamb is done. Sear for an additional minute for each level of doneness; about 3-4 minutes for medium/medium well.

4. Remove from heat, place on plate and drizzle with Cognac butter sauce. Garnish with butter and fresh herbs if desired.

5. Serve with your choice of sides, we recommend roasted red bliss potatoes and green bean almondine.

5. Enjoy with our 2018 Q or your favorite Hawk Haven wine!

YIELDS: 2-4 SERVINGS

PREP TIME: 10 MINUTES

COOK TIME: 10 MINUTES

TOTAL TIME: 20 MINUTES