

GRILLED LAMB CHOPS WITH POTATOES AND SORRELS PAIR WITH LYTTON SPRINGS

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INGREDIENTS

Grilled Lamb Chops

- 12 single rib lamb chops, rib bone unbroken, outer layer of fat removed
- Pepper
- Small pinch of cayenne
- 3 tablespoons olive oil
- 3 bay leaves, cut or broken into small fragments
- Bouquet of fresh savory sprigs
- Salt

Potato & Sorrel Gratin

- 3 tablespoons butter
- 10 ounces young sorrel leaves, stems pulled off, washed, drained, and chopped
- Salt
- 3 pounds large potatoes, peeled, thinly sliced lengthwise (a mandolin will produce almost paper-thin slices), un-rinsed
- 1 large sweet onion, finely sliced
- 1 cup heavy cream

INSTRUCTIONS

Grilled Lamb Chops

Lay the chops out on a platter. Grind pepper over both sides. Mix the cayenne into the olive oil and drizzle it over the chops, turning them around and over until evenly coated. Press bay and savory onto all of the surfaces, cover, and macerate at room temperature for a couple of hours. Heat the grill over very hot wood embers. Salt the chops and grill them, 6 inches from the coals, for about 3 minutes on each side.

Potato & Sorrel Gratin

Preheat the oven to 375 degrees F. In a frying pan, melt 2 tablespoons butter over medium heat, add the chopped sorrel and salt, and cook for a few minutes, stirring with a wooden spoon, until the sorrel has turned gray and begun to fall into a puree. Remove from the heat. Thickly butter a large gratin dish. Combine the sliced potatoes and onions in a saucepan and add a large pinch of coarse sea salt and just enough water to almost cover. Bring to a boil, stirring and scraping the bottom of the saucepan with a wooden spoon to prevent the potatoes from sticking. Spread half the potato and onion mixture in the bottom of the gratin dish, spread the stewed sorrel on top, and finish with the remaining potatoes and onions and enough (or all) of their cooking liquid to almost cover. Spread the cream over the surface and bake for 1 hour, until the surface is richly browned and the liquid completely absorbed. Serve hot.



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