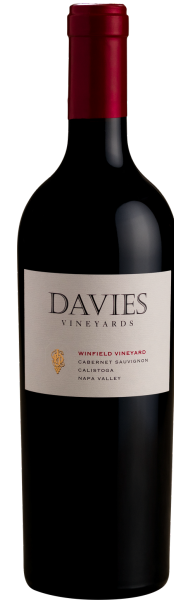


MINT AND CUMIN-
SPICED LAMB CHOPS

Recipe by Anissa Helou



PAIR WITH:

"WINFIELD VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

2 medium onions, peeled, quartered
1 cup fresh cilantro leaves with
tender stems
1 cup fresh flat-leaf parsley
leaves with tender stems
1 cup fresh mint leaves
1 tablespoon ground cumin
1 tablespoon paprika
2 teaspoons allspice
1 teaspoon crushed red pepper flakes
1 teaspoon ras-el-hanout or
garam masala
Kosher salt
24 untrimmed lamb rib chops
(about 5 lb.)
Vegetable oil (for grilling)

PREPERATION

- Pulse onions, cilantro, parsley, mint, cumin, paprika, allspice, red pepper flakes, and ras-el-hanout in a food processor until very finely chopped; season with salt.
- Place lamb in a large dish and rub with spice mixture.
- Cover and chill at least 2 hours.
- Prepare grill for medium-high heat and oil grate.
- Grill lamb to desired doneness, about 3 minutes per side for medium-rare.
- Let rest at least 5 minutes before serving.

Note

- Lamb can be marinated 12 hours ahead. Keep chilled.