

Spring Grilled Lamb Chops with Tomato and Fennel Vinaigrette

Grilled Lamb Chop

1/4 cup distilled white vinegar (or Apple Cider Vinegar)
2 teaspoons kosher salt
1/2 teaspoon fresh cracked black pepper
1 tablespoon minced garlic
1 yellow or spring onions, thinly sliced
2 tablespoons olive oil
2 pounds lamb chops

Mix together the vinegar, salt, pepper, garlic, onion, and olive oil in a large resealable bag until the salt has dissolved. Add lamb, toss until coated, and marinate in refrigerator for 2 hours.

Preheat an outdoor grill for medium-high heat.

Tomato and Fennel Vinaigrette

1 1/2 teaspoons fennel seeds
1 pound tomatoes, seeded, finely chopped (about 2 cups)
1/2 cup Kalamata or Niçoise olives, pitted, finely chopped
3 tablespoons red wine vinegar
1/3 cup extra-virgin olive oil
Coarse kosher salt
1/4 cup thinly sliced fresh basil

Stir fennel seeds in small dry skillet over medium heat until fragrant and slightly darker in color, about 2 minutes. Transfer to medium saucepan. Add tomatoes, olives, and vinegar. Stir in oil; season with salt and ground black pepper. Set aside.

Remove lamb from the marinade and leave any onions on that stick to the meat. Discard any remaining marinade. Wrap the exposed ends of the bones with aluminum foil to keep them from burning. Grill to desired doneness, about 3 minutes per side for medium. The chops may also be broiled in the oven about 5 minutes per side for medium.

Transfer lamb to cutting board; let rest 10 minutes. Place saucepan with vinaigrette on slightly cooler part of barbecue and heat just until warm, about 5 minutes. Stir in thinly sliced basil leaves.

Cut lamb crosswise into 1/2-inch-thick slices. Transfer to platter. Spoon vinaigrette over and serve.

Serve with Novelty Hill Malbec, Stillwater Creek Vineyard