



2018 MAZZACANO CELLARS
'THE ROCKS' SYRAH
FREEWATER ROCKS VINEYARD
Walla Walla Valley AVA

GRILLED SUPERIOR FARMS
LAMB CHOPS

*Served with Cherries, Red Quinoa Salad,
& Licorice Infused Demi-Glace*



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Prosser, WA 99350
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GRILLED SUPERIOR FARMS LAMB CHOPS

Serves 4

INGREDIENTS

Lamb

1	Full Rack of Lamb (8 Bones), Frenched and Cut Into Single Chops
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Spice Mix

¼ tsp	Ground Cardamom
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1 tsp	Ground Coriander
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1 tbsp	Salt
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½ tsp	Pepper
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1 tsp	Brown Sugar
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Visit our Website...
for the full recipe!

✓ Quinoa Salad ✓ Blistered Green Beans ✓ Bing Cherry Salad



Prosser Tasting Room:
505 Cabernet Ct.
509.786.1311



Woodinville Tasting Room:
19501 144th Ave. NE, Suite A-400
425.286.6516

DIRECTIONS

1. Combine spice mix, season lamb chops and refrigerate. Remove to room temperature 30 minutes before grilling
2. Cook quinoa (per package recommendations) and chill. Toss the quinoa with the vegetables and herbs. Whisk the oil and lemon, and mix through, season to taste and refrigerate until serving.
3. To make the sauce: render shallots, add licorice, bay, wine and reduce to sec. Add stock and simmer until reduced to sauce consistency. Season with spice mix and strain.
4. Preheat grill and cook lamb over medium flame to desired doneness.
5. Heat 1 tablespoon blended oil over high heat in a medium sauté pan. Blister blanched green beans over high heat and season with salt and pepper.
6. In a small bowl toss together the cherries, arugula, oil and balsamic. Season to taste.
7. Divide quinoa salad to center of 4 plates. Next arrange some beans over quinoa and top with 2 lamb chops. Spoon Sauce over lamb & top with cherry salad.



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