

HERB MARINATED LAMB CHOPS: “SCOTT CHOPS”

Enjoy this McIntyre Family recipe this Thanksgiving! Aptly named “Scott Chops” after Steve McIntyre’s brother Scott as his favorite dish at each family gathering. This can be served as an appetizer to set the mood for the rest of the festivities or a perfect side finished quickly before serving. Want to up your marinade game? Try a dash of the McIntyre 2023 Estate Pinot Noir in the mix. Some for the meat and more for the flavor.

Servings
6-8

Prep Time
15 minutes
(marinade 24 hours)

Cook Time
40 minutes

Ingredients

1 whole head of garlic (separated & peeled)
1 large shallot, peeled
6-7 lemons, zest & juice
3 sprigs rosemary, stripped
5-6 sprigs thyme
3 Tbsp Kosher salt
2 Tbsp lemon pepper
1 C neutral oil (avocado preferred)
2-3 racks of lamb, frenched & trimmed of excess fat*)



Preparation

1. Place all ingredients into a food processor (except lamb), blend until all are broken down
2. Place lamb racks into resealable zip lock bags & pour marinade over. Smoosh around until fully coated. Refrigerate for 24 hours, flipping 2-3 times
3. Remove from refrigerator, remove lamb from marinade and discard. Heat oven to 350 F
4. Using skillet big enough to hold lamb rack, heat for a few minutes (need it hot). Add a couple tsp of oil & brown the rack in the skillet until seared. Repeat until all racks are browned.
5. Place browned racks bone side down in a roasting pan. Cook in oven for 10-

15 min or internal temp is 115-130 F (slightly undercooked).

6. Take out of oven and let rest for 10-15 min. This can be done earlier in the day and next steps before serving.
7. Slice chops into individual chops, heat same skillet again & sear for 2-3 min per side. Meat should be medium rare but browned on each side
8. Place chops on serving platter, give a nice sprinkle of flakey sea salt.

Lamb offers a distinctive character that can be balanced to your preference. Careful trimming, or using denuded racks, softens the gaminess for a more delicate profile—while leaving a little extra fat enhances its hearty, robust flavor.

Provided by D.A.M Spice Company



Pair It with:



McIntyre Pinot Noir

These herbaceous frenched lamb chops pair so well with our earthy, full bodied McIntyre Pinot Noir, we are drooling while sharing the recipe. Expressive plums, dried cherry, sagebrush, dried mushroom with a hint of orange acidity on the palate create a delicious partner to the tender, browned chop. You will surely be requesting seconds of this duo after finishing the first bite.



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