

Grilled Rack of Lamb
Fresh chick peas, mint, Serrano chili & feta
2007 Oakville Zinfandel

1 Rack of lamb
1 sprig rosemary chopped
1 tablespoon chopped garlic
3 tablespoons Olive oil
1 tablespoon Red wine vinegar
Salt & pepper
Mix ingredients and rub lamb rack, let marinate for 1 hour.

2 cups fresh chick peas blanched
1 serrano chili roasted skinned and seeded
3 tablespoon chopped mint
1 roasted red pepper jullianed
1 cup feta crumbled
Extra virgin
Red wine vinegar
Lemon
Salt & pepper

Mix ingredients in a bowl with olive oil & a splash of vinegar squeeze lemon and reserve.
Grill lamb over coals or roast in an oven about 15 min @ 400. Slice chops and serve over salad.