



Lamb Chops with Black Olive Harissa

WINE PAIRING: **Cabernet Franc 2022**



Lamb Chops with Black Olive Harissa Sauce

Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.

Photo by Paul Brissman

Serves 4

¼ cup extra virgin olive oil, divided
in half

2 garlic cloves, finely chopped

2 tbsp harissa

½ tsp mild smoked paprika

1 tsp sugar

½ cup Kalamata olives, pitted
and halved

1 can crushed tomatoes (14 oz)

8 rib lamb chops, (1½ - 2 lbs)

Lemon and oil dressed spring salad
for serving

Heat a small saucepan with 2 tbsp of oil over medium-low heat. Fry the garlic, stirring constantly, just until it's just pale golden.

Stir in the harissa, paprika and olives and cook 1 minute, then stir in the tomatoes and sugar along with a splash of water.

Season with salt and pepper.

Bring to a simmer and cook, stirring occasionally, until saucy and flavorful, about 10 minutes. Check seasoning. Depending on your harissa, you might want to add a little more to taste.

While the sauce is simmers, season the lamb chops with salt and pepper. Heat a large skillet over medium heat with remaining 2 Tbsp oil.

Cook the chops, turning halfway through cooking, until lamb is medium rare, about 2 to 3 minutes per side. Transfer the chops to plates and serve with harissa sauce and the dressed greens.

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