



Lamb Lollipops with Balsamic Reduction



First Courses, Lamb

prep 20 minutes **cook** 20 minutes **makes** 6 servings as an appetizer **difficulty** Medium **source** Recipe provided by Bea Kolodziej

INGREDIENTS

- ½ cup dry red wine
- 2 cloves garlic, smashed
- 2 sprigs rosemary, plus a few more for garnish
- 2 tablespoons balsamic vinegar
- 2 tablespoons olive oil, plus more for the pan
- 8 small lamb chops, Frenched (about 1¾ lbs.)
- 2 tablespoons honey
- Kosher salt and freshly ground black pepper

DIRECTIONS

Combine the wine, garlic and rosemary balsamic and olive oil to make the marinade.

Place the lamb chops in a large re-sealable plastic bag and cover with the marinade. Refrigerate for 1 to 2 hours.

Remove the chops from the marinade and pour the marinade into a small saucepan along with the honey. Bring the mixture to a brisk simmer and reduce until slightly syrupy, 5 to 10 minutes.

Meanwhile, pat the lamb chops dry and sprinkle all over with salt and pepper. Heat a large grill pan over medium-high until very hot. Lightly brush with oil.

Grill the chops, turning once, for 3 to 3½ minutes per side for medium.

Serve the chops garnished with rosemary sprigs and drizzled lightly with the reduced marinade.

NOTES

Bea and Paul Kolodziej served this at our Vintage People French wine tasting and shared the recipe with our wine group.

Bea adjusted upward by 1/3 for 12 lamb chops and added additional honey, balsamic and olive oil to the reduction.