

Seasonal Sensations from Ontario's Sommeliers

Moroccan Lamb Loin Chops

"From time to time, although never often enough, Michael and I get together under the pergola in my backyard to break bread and pull corks around the BBQ, exploring the affinity between food and wine. Michael supplies the food, dreaming up clever recipes that seem like they've taken hours to produce (usually accomplished by some pre-prep, though little time is actually needed), drawing on culinary traditions from around the globe. I supply the wine, or rather wines, as it usually takes a few tries to find the ideal match. We'd like to share the results of our very serious investigations - it's given us enormous pleasure over the years, and we hope the same for you. Good appetite!"

- John Szabo, Master Sommelier, @johnszabo
Michael Pataran, Chef, @MichaelPataran

INGREDIENTS:

12 lamb shoulder chops (3oz.)
6 garlic cloves, minced
1 medium-sized Spanish onion, finely chopped
Zest of one lemon
2 tbsp pink peppercorn, crushed
3 tbsp rosemary, chopped
2 tbsp sweet paprika
1 tbsp ground saffron
2 tbsp chopped thyme
2 tbsp crushed coriander seeds
2 tbsp crushed fennel seeds
1 tbsp salt
½ cup olive oil

INSTRUCTIONS:

1. Marinate lamb chops overnight or up to a couple of days before grilling
2. Grill over hot coals until desired doneness is reached (recommended medium rare)
3. Plate and serve with a squeeze of lemon or lime



**Pair with a spicy red
Shiraz/Syrah or a Cabernet
Merlot blend**

John Szabo suggests:
Tawse 2011 Meritage "Growers
Blend", Niagara Peninsula

#WINEPAIRING