

Southern Roo Shiraz Cabernet

Lamb Lollipops with Southern Roo Cherry Sauce (serves 4 as an appetizer)

Ingredients:

2 Cups (480ml) Southern Roo Shiraz Cabernet
3 tablespoons (45ml) + $\frac{1}{4}$ teaspoon (1ml) sugar
2 tablespoons (30ml) dried cherries
8 Australian Lamb chops, frenched and fat removed
2 tablespoons (60ml) fresh rosemary, finely chopped
2 tablespoons (60ml) clarified butter
1 tablespoon (30ml) coarsely cracked pepper
Salt

Directions:

1. Combine red wine, 3 tablespoons sugar, cherries and a pinch of salt in sauce pan
2. Reduce over medium-high heat until sauce reduces to $\frac{1}{3}$ of its original volume
3. Combine rosemary, cracked pepper and $\frac{1}{4}$ teaspoon sugar in a bowl
4. Coat lamb chops in dry rub and set aside
5. Place large heavy sauce over medium-high heat and add butter
6. When butter is hot and beginning to brown, add lamb chops.
7. Sear lamb on all sides until a crust is formed (about 3-4 minutes per side)
8. Remove from heat and let rest
9. Place a puddle of Southern Roo Cherry Sauce in middle of large platter and arrange lamb lollipops around sauce.
10. Garnish with fresh mint or rosemary