

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S ANCHO-SPICE GLAZED LAMB CHOPS

with Coffee/Cabernet Reduction Sauce



INGREDIENTS:

- 2 tsp. ancho chile powder
- 1 tsp. freshly ground black pepper
- 1 tsp. cinnamon
- 8 lamb chops
- salt
- 1 tbsp. olive oil
- **2 glasses Buena Vista Private Reserve Cabernet Sauvignon**
- 1 cup beef broth
- 1 cup strong-brewed coffee
- 1 1/2 tbsp. tomato paste
- 1 tbsp. cold unsalted butter

1. In a small bowl, combine the ancho chile powder, black pepper, and cinnamon. Sprinkle the seasoning mix all over the lamb chops and let stand at room temperature for 30 minutes.

2. Pour yourself one glass of **Buena Vista Private Reserve Cabernet Sauvignon**. Notice its alluring aromas of raspberry, cherry, and black pepper. Smell the seasoning mix again. Consider how these glorious spices will be transformed by heat, the Cabernet Sauvignon reduction sauce, and the strongly brewed coffee!

3. Preheat the oven to 375 degrees F. Season the lamb chops with salt. In a large ovenproof skillet, heat the oil. Add the lamb chops fat side down (the edge of the chops) and cook over moderate heat until lightly browned, about 2 minutes. Turn the chops to one (flat) side and cook until lightly

browned, about 2 minutes. Transfer the skillet to the upper third of the oven and roast the chops for 8 minutes. Turn the chops and roast for 2 minutes longer, until medium-rare. With a slotted spoon, transfer the chops to a warm platter.

3. Tilt the skillet and carefully spoon off most of the fat, leaving the lamb juices behind. Add the second glass of **Buena Vista Private Reserve Cabernet Sauvignon** to the skillet and bring to a boil, stirring to scrape up the browned bits, about 1 minute. Stir in the beef broth, coffee, and tomato paste and boil, stirring, until reduced to 3/4 cup, about 3 minutes. Tilt the platter with the lamb and pour any accumulated juices into the skillet. Remove the skillet from the heat and swirl the butter into the sauce. Season with salt and pour the sauce over the chops. Serve the lamb chops right away.

WINE PAIRING:
Buena Vista Private
Reserve Cabernet
Sauvignon

Buena Vista Winery

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CALIFORNIA'S FINEST.

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