



COSTOLETTE D'AGNELLO AL MOSTO D'UVA

*Garlic and rosemary lamb chops with a finished with a reduction
of Terra Saliosa and mosto d'uva
(serves four)*

Ingredients:

- 12 Domestic Lamb Chops, trimmed
- 3 Sprigs of Fresh Rosemary
- 3 Cloves of Garlic, minced
- ¼ Cup of Extra Virgin Olive Oil
- ½ Teaspoon of Salt
- ¼ Teaspoon of freshly ground Black Pepper
- 2 Cups of **Terra Saliosa** (or other dry red Italian wine)
- 4 Tablespoons of **Mosto d'Uva**

To Prepare:

Place lamb chops in a shallow baking dish. Discard rosemary stems and chop leaves. In a medium bowl make a paste of rosemary, minced garlic and 2 tablespoons of the extra virgin olive oil. Add salt and pepper. Coat both sides of the chops with the rosemary and garlic paste.

In a medium skillet over a high heat, heat remaining olive oil. Sear chops for 2 minutes per side. Remove chops from pan and set aside.

Deglaze pan with red wine and reduce by half. Stir in mosto d'uva and simmer over medium heat for 2 minutes.

Serve chops drizzled with the reduction.

*From the private collection of
Arcodoro & Pomodoro*