



**LAWER**  
ESTATES

## From Russia with Love

David's mother is Russian-American, and an extraordinary cook. One of her specialties – and among the family's favorites - is her recipe for Grilled Lamb Chops Rova Resort, an East Coast retreat for the Russian community. Paired boldly with our Lawer Estates Cab, you'll discover a sure-to-please menu that will have you exclaiming "Da, Da, Da!"

*Betsy & David Lawer*

### Grilled Lamb Chops Rova Resort

*(pairs with Lawer Estates Cabernet Sauvignon)*

#### Ingredients:

- 8 loin lamb chops (about 3/4" thick)
- 1 cup olive oil
- ½ cup dry white wine
- 2 Tbs. white wine vinegar
- 2 tsps. chopped garlic
- ½ cup chopped fresh dill
- 1 medium onion slice thin
- 1 ½ tsps. sea salt
- 1 tsp freshly cracked black pepper

#### Instructions:

Mix together all ingredients except the lamb chops in a small bowl. Put chops in a Ziploc bag and pour the marinade over them. Marinate for at least 4 hours or overnight.

Remove chops from marinade and discard bags of marinade. Lightly salt chops and grill over hot fire for 3 minutes per side (depending on thickness) for medium rare. Serve with a drizzle of olive oil.

*Serves 2 - 4.*

Rice pilaf and grilled vegetables (mushrooms, onions, cherry tomatoes) are a nice accompaniment.



[www.lawerestates.com](http://www.lawerestates.com)



When Lisa Lawer Post isn't cooking and pairing Lawer wines, she's runs *The New Victory Theater* for children and families in NYC, and lives with her husband in Westchester County, New York.