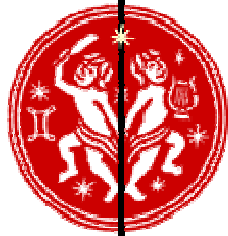


# PALMINA



## **Agnello a Scottadito (Grilled Marinated Lamb Chops)**

*paired with 2004 Barbera,  
Santa Barbara County*

4 single lamb chops  
(cut from the rib, each ½ inch thick)  
¼ cup olive oil  
Salt to taste  
Pinch of dried red pepper flakes  
Juice of 1 lemon

Place the chops in a shallow dish.  
Add the oil and season with the salt and  
crushed red pepper. Leave the chops in the  
oil for 30-40 minutes, turning them a few  
times.

Preheat the grill, barbecue or grill pan. When  
your heat source is very hot, add the chops  
and cook about 2 minutes on each side.

Arrange the lamb on a warm serving dish,  
season lightly with salt, add the lemon juice  
and serve at once.

