


Spring Lamb with Cabernet Vinegar Reduction

- 4 lamb shoulder chops, about ½ lb each
- 1 cup beef stock, or low-sodium broth
- 1 cup chicken stock, or low-sodium broth
- ¼ cup **B.R. Cohn Cabernet Vinegar**
- 3 tbsp unsalted butter
- 1 tbsp **B.R. Cohn Organic Extra Virgin Olive Oil**
- Salt and fresh ground pepper

In a saucepan, simmer beef and chicken stock until reduced to ½ cup, about 20 minutes. Heat **B.R. Cohn Organic Extra Virgin Olive Oil** at medium high in a skillet large enough to hold the lamb chops without crowding. Add lamb, sprinkle with salt and pepper, and sauté 3 minutes on each side for medium rare, or 4 minutes for medium. Remove lamb from skillet and tent with aluminum foil. Deglaze pan with **B.R. Cohn Cabernet Vinegar** over high heat, scraping up browned bits until vinegar is reduced to 1 tbsp. Add broth reduction and any juices from lamb, and boil for one minute. Reduce heat to low and add butter, 1 tbsp at a time, whisking after each addition until sauce is slightly thickened. Spoon vinegar reduction over lamb. Serve with grilled asparagus and steamed new potatoes tossed with **B.R. Cohn Organic Extra Virgin Olive Oil**.

 40 Mins

 Serves 4

 Pairs with **B.R. Cohn Olive Hill Estate Cabernet Sauvignon**

B.R. COHN WINERY & OLIVE OIL COMPANY



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