

Pistachio Panko Encrusted Chops

Pair with Harmony Cellars' Cabernet Sauvignon

From Winemaker Chuck's Kitchen

Serves 2

Ingredients

4-6 lamb chops

*may substitute 2 filet mignon, if desired

For Rub:

1/2 cup milk

1 egg

2/3 cup pistachios, chopped

1/3 cup panko crumbs

1 tsp. pepper

1 tsp. salt

1 tbsp. thyme

For Sauce:

1/3 cup shallots, chopped

2 tbsp. blackberry jam (seedless)

1/4 cup **Harmony Cellars Cabernet Sauvignon**

1/4 cup chicken broth

2 tsp. rosemary

Preheat oven to 350°.

1. Whisk egg and milk together.

2. Combine pistachios, bread crumbs, pepper, salt & thyme.

3. Moisten lamb chops with egg and milk mixture. Coat each chop all over with pistachio rub.

Place chops in a hot fry pan with 1 ½ tbsp. olive oil and brown both sides of each chop. Save the juices from pan.

4. Transfer chops to baking pan and bake in 350° oven for 10-15 or until done—140° for rare or 145° for medium.

5. While the chops are in the oven, lightly sauté shallots in fry pan with leftover juices until soft. Add jam, red wine, broth and rosemary. Whisk and reduce slightly.

6. When chops are done, plate and spoon sauce over each plate. Enjoy with **Cabernet Sauvignon**.