

# Gabrielle's Grilled Lamb Lollipops

The magic in Gabrielle's Secret Seasoning takes this dish over-the-top; it's lavender buds!

SERVES: 6-8  
 PREP TIME: 20 minutes  
 REST TIME: 20 minutes  
 COOK TIME: 10 minutes  
 TOTAL TIME: 50 minutes



## INGREDIENTS

### Rosemary-Buttery Extra Virgin Olive Oil

- 1 Tbsp. GC Napa Valley Natural Tuscan Rosemary Leaves
- 7 Tbsp. GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil

### Gabrielle's Secret Seasoning

- 1 tsp. GC Napa Valley Natural Culinary Lavender Buds
- 2 Tbsp. GC Napa Valley Natural Culinary Lavender Finishing Sea Salt
- 2 tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn

### Lamb Lollipops

- 3 racks of lamb, French cut, about 3¾ lbs. = 24 pieces
- 4 Tbsp. fresh thyme leaves, chopped

## TO PREPARE

- **Prepare Rosemary-Buttery Extra Virgin Olive Oil:** Crush Tuscan Rosemary Leaves using a mortar and pestle or put leaves in a small resealable bag and crush using a rolling pin. Heat Buttery Extra Virgin Olive Oil and crushed leaves in a small saucepan over medium heat until just hot. Remove from heat and let oil infuse while continuing preparations.
- **Prepare Gabrielle's Secret Seasoning:** Put Lavender Buds in a small bowl. Rub buds between your fingers to break apart and release the lavender oils. Add the Lavender Finishing Sea Salt and rub the buds repeatedly into the salt to disperse the oils. This is creating a 'super' infusion of lavender essence. Mix in the Grapefruit Pink Peppercorn
- **Prepare Lamb 'Lollipops':** Pat lamb rack dry with paper towels. Carefully trim excess fat. Cut into individual chops (lollipops). Place in a single layer on a sheet pan. Sprinkle chops very lightly with Gabrielle's Secret Seasoning (about 2 tsp.), followed by ¼-½ tsp. Rosemary-Buttery Extra Virgin Olive Oil on EACH chop then spread with the back of a small spoon. Lastly, sprinkle ¼ tsp. chopped thyme on EACH. Turn chops over and repeat seasoning procedure. Let sit 20 minutes at room temperature.
- **Preheat grill to high heat.** Place chops on grill. Cook 2 minutes, flip and cook 2 minutes. Flip again, cook 1 minute, flip and cook 1 additional minute or until temperature of lamb is 130-135 degrees for medium. Remove from heat and immediately sprinkle Gabrielle's Secret Seasoning on both sides, about 1 Tbsp. total for all lamb (both sides), or to your taste preference.

## TO SERVE

Place Gabrielle's Grilled Lamb Lollipops on a platter and serve. Watch them magically disappear!

## WINE PAIRING

2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County



## SHOPPING LIST

*Organic, farmers market, garden grown, GMO-free products highly suggested*

- 3 racks of lamb, French cut, about 3¾ lbs.
- 1 bunch fresh thyme

### GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

- GC Napa Valley Natural Tuscan Rosemary Leaves
- GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- GC Napa Valley Natural Culinary Lavender Buds
- GC Napa Valley Natural Culinary Lavender Finishing Sea Salt
- GC Napa Valley Natural Grapefruit Pink Peppercorn