



*Grilled Lamb & Blackberry Sauce Paired
with Cabernet Sauvignon Reserve 2013*

Ingredients:

- 1 ½ teaspoons shallots, chopped
- 1 clove of garlic
- 1 teaspoon olive oil
- 2 cups blackberry macerated
- 2 teaspoons honey
- 1 whole clove
- 1 teaspoon cardamom
- 1 jalapeno pepper, diced
- 1 ½ cups Penns Woods red wine
- 4 lamb chops

Preparation

1. Sauté the shallots and garlic in olive oil until lightly golden
2. Mix the macerated blackberries, honey, clove, cardamom and jalapeno in a bowl and leave at room temperature
3. Add the wine to the sautéed shallots and cook until it reduces
4. Grill the lamb chops, and before serving place shallots on the bottom of the plate and drizzle the blackberry sauce on top