

## **Southern Roo Shiraz Cabernet**

### **Lamb Lollipops with Southern Roo Cherry Sauce (serves 4 as an appetizer)**

#### Ingredients:

2 Cups (480ml) Southern Roo Shiraz Cabernet  
3 tablespoons (45ml) + ¼ teaspoon (1ml) sugar  
2 tablespoons (30ml) dried cherries  
8 Australian Lamb chops, frenched and fat removed  
2 tablespoons (60ml) fresh rosemary, finely chopped  
2 tablespoons (60ml) clarified butter  
1 tablespoon (30ml) coarsely cracked pepper  
Salt

#### Directions:

1. Combine red wine, 3 tablespoons sugar, cherries and a pinch of salt in sauce pan
2. Reduce over medium-high heat until sauce reduces to 1/3 of its original volume
3. Combine rosemary, cracked pepper and ¼ teaspoon sugar in a bowl
4. Coat lamb chops in dry rub and set aside
5. Place large heavy sauce over medium-high heat and add butter
6. When butter is hot and beginning to brown, add lamb chops.
7. Sear lamb on all sides until a crust is formed (about 3-4 minutes per side)
8. Remove from heat and let rest
9. Place a puddle of Southern Roo Cherry Sauce in middle of large platter and arrange lamb lollipops around sauce.
10. Garnish with fresh mint or rosemary