

DECEMBER



*Mitchella*

GAZETTE | VOLUME 12. 2022

## WINE OF THE MONTH

**REGULARLY**

**\$34.00**

**NON CLUB**

**MEMBERS**

**20% OFF**

**\$27.20**

**WINE CLUB**

**30% OFF**

**\$23.80**



## 2018 Cabernet Franc

This deep crimson wine fills your nose with aromas of boysenberry and Crème brûlée. Your first sips are overwhelmed with olallieberry and black cherry. While resting on the pallet there are hints of sandalwood and all spice.





## Herb Marinated Lamb Chops

### Pairs with 2018 Cabernet Franc



2 servings



31 minutes

#### INGREDIENTS

- 6 lamb chops , rib chops
- Salt and pepper to season
- 2 tbsp extra virgin olive oil to fry

#### *For the marinade*

- 1 tbsp fresh thyme , finely chopped
- 1 tbsp dried oregano , Greek oregano preferably
- 1 tbsp fresh rosemary , finely chopped
- ½ tbsp fresh mint , finely chopped
- 2 garlic cloves , minced
- 4 tbsp extra virgin olive oil
- lemon wedges to serve

#### DIRECTIONS

1. Season your chops liberally with coarse salt and freshly ground pepper.
2. Prepare the marinade: combine the thyme, oregano, rosemary, mint, garlic and olive oil in a small bowl.
3. Rub the marinade over the lamb, massaging it into the meat, and leave for up to 20 minutes at room temperature.
4. Heat a large skillet over high heat for 30 seconds. Add the olive oil and heat until it slides easily around the skillet.
5. Reduce heat to medium-high and add the chops. Sear until they are well browned on the first side, about 3 minutes. They should be cooked medium rare 57°C (135°F) if checked with a meat thermometer.
6. Flip the chops over and cook for another 3-5 minutes (depending on thickness).
7. Transfer the chops to a warm plate and leave them to rest for 5 minutes. This will allow the proteins in the meat to relax for maximum juiciness!
8. Serve with lemon wedges on the side and a green salad or choose from your favorite side dishes.



## UPCOMING EVENTS



**Pop In & Be Merry**  
*Gourmet popcorn, Mystery prizes  
& Special offers*  
**Saturday, December 10th & 11th**



**-Closed-**  
**Christmas Day**  
**Sunday, December 25th**

