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LUDACRIS

THE GRAMMY WINNER
ON HIS LOVE FOR WINE,
MUSIC & SPIRITS



GRILLED LAMB CHOPS

with Roast Tomato, Green Bean & Herb Salad

Chef Oded Schwartzbard runs the kitchen at Torrance Restaurant (scotshotels.co.il) in The Scots Hotel, Tiberius, Israel, near the Sea of Galilee. He demonstrated this simple and aromatic dish at this year's Yarden Vintage Festival, a three-day consumer wine and food celebration held every other year in Israel.

—MIKE DeSIMONE & JEFF JENSSEN

FOR THE ROASTED TOMATO, GREEN BEAN AND POTATOES:

4 medium potatoes
½ pound fresh green beans or haricot verts
4 cloves of garlic
4 shallots
Extra virgin olive oil
16 red cherry tomatoes
16 yellow cherry tomatoes
½ teaspoon sea salt
½ teaspoon coarse ground black pepper
1 teaspoon fresh chopped oregano
Juice of 1 lemon

FOR THE HERB SALAD:

¼ cup chopped fresh parsley
¼ cup chopped fresh cilantro
¼ cup chopped mint leaves
Juice of 1 lemon
Extra Virgin olive oil
¼ teaspoon sea salt
¼ teaspoon finely ground black pepper

FOR THE LAMB CHOPS:

2 racks of lamb (16 rib chops)
½ teaspoon sea salt
½ teaspoon coarse ground black pepper
1 teaspoon freshly chopped thyme

TO MAKE THE VEGETABLES:

Peel the potatoes, cut into slices and chop the green beans in half. Boil together for 5 minutes, drain and set aside. Slice the garlic and shallots and sauté in olive oil for 3 minutes. Add the boiled potato slices

and green beans. Cut the cherry tomatoes in half and toss all ingredients together with salt, pepper, oregano, olive oil and lemon juice.

TO MAKE THE SALAD:

Lightly toss all ingredients together and set aside.

TO MAKE THE LAMB CHOPS:

Separate the racks into 16 individual chops. French the rib bones if you like—or have your butcher do this. Sprinkle both sides of each with salt, pepper

and thyme. Grill over medium flame for 2 minutes on each side after the warm vegetable mixture and herb salad have been prepared and are ready to plate.

To plate, place one quarter of the warmed vegetables in the center of the plate and arrange 4 lamb chops with the Frenched bones all facing inward. Sprinkle each plate liberally with the herb salad. Serves 4.

For more
on the Yarden
Vintage Festival,
visit winemag.com/yardenvintage



WINE RECOMMENDATIONS:

The lamb chops pair beautifully with the fruit-forward, elegantly balanced Yarden Rom 2006, a rich blend of Cabernet Sauvignon, Syrah and Merlot and a collaboration between Schoenfeld and renowned consulting winemaker Zelma Long. Or consider the full-bodied Galil Mountain 2007 Cabernet Sauvignon as another Israeli alternative.