



Lamb Loins with Remembrance

Description: Grilled marinated lamb loins with rosemary goat cheese topping.

Prep Time: 30 minutes

Ingredients: Serves 4 people

- 1 ½ lbs of lamb loins
- ½ lb of Tumalo Farms Remembrance
- 6 tablespoons of olive oil
- 2 cloves of garlic (pressed)
- 1/2 cup of red wine
- 1 tsp of black pepper
- Pinch of salt

Directions:

- In a large bowl, add and mix the olive oil, garlic, black pepper and salt.
- Add lamb loins ensuring that they are all evenly coated.
- Let it rest in the refrigerator for 2-12 hours (may prep the night before)
- When ready, grill the lamb loins at medium-high heat for 3 minutes on each side. (The lamb should be pink in the middle)
- Place 2-3 loins in serving plates – stacking neatly
- Add 2-3 thin and wide shavings of Remembrance on top of the lamb prior to serving it.

Wine Recommendation:

- Pinot Noir