Lamb Chops with Chocolate Mint Cabernet Sauce

(serves 4 small people– or 2 hungry men)

12 lamb rib chops (or more, or anything else
you like, it's really all about the sauce)
Salt and pepper
1-2 tsp. olive oil
1 medium shallot, finely minced
1 cup Cabernet
1 tbsp. finely chopped fresh mint (you
could substitute rosemary for the mint –
I actually have a hard time deciding)
4 tbsp. room temperature butter
1 tbsp. Woodhouse Hot Chocolate mix

Generously salt and pepper both sides of the lamb chops. Heat a heavy bottomed sauté pan over high heat. Add the oil and when it just smokes, sauté the lamb until nice and brown on both sides (this only takes about three minutes and I hope you have a good exhaust fan over your stove.) Remove the lamb to a plate and keep warm. Turn the heat down to medium and add the shallots, stirring until they start to brown (this takes about two seconds). Carefully add the wine - it may flame up on you, so keep your distance. If it doesn't flame, no big deal. Increase the heat again and reduce the wine by half – or until it starts to get a little syrupy. Add the mint, stir it around a bit then turn off the heat and add the butter and chocolate. Whisk to combine thoroughly et VOILA! Divide the lamb between the number of plates you deem appropriate and nap with sauce. The first bite will be surprising, the more you have the more you'll want!

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