

Herb-Crusted Rack of Lamb with Red Wine Reduction Sauce



Serves: 8 people

WINE PAIRING: TORII MOR 2006 TEMPERANCE HILL
VINEYARD PINOT NOIR

Ingredients:

1 Tbsp. vegetable oil	½ cup Italian parsley, finely chopped
1½ oz. container of demi-glace*	2 Tbsp. fresh thyme, finely chopped
1 large onion, coarsely chopped	2 Tbsp. fresh rosemary, finely chopped
1 large carrot, chopped	2 Tbsp. fresh sage, finely chopped
4 large garlic cloves, smashed	salt & pepper
1 Tbsp. Herbes de Provence	5 tablespoons olive oil, divided
1 bottle(750mL) Pinot Noir or other dry red wine	3 1½-pound well-trimmed 8-rib racks of lamb, preferably frenched
2 14.5-oz. cans low-salt chicken broth	
1 tablespoon butter, room temperature	
2 teaspoons all purpose flour	

*Can be found at higher-end grocery stores
such as Whole Foods or Zupan's.

Heat oil in heavy large pot over medium-high heat. Add onions, carrot, garlic, and Herbes de Provence to pot. Sauté until vegetables are deep brown, about 8 minutes. Add demi-glace, wine, and broth to pot. Bring to boil, reduce heat to medium, and simmer uncovered until reduced by half, about 1½ hours. Strain into large bowl, pressing on solids in strainer to release all the liquid. Spoon off any fat from surface of stock; return stock to same large pot. Simmer until reduced by ⅓, about 15 minutes.

Mix butter and flour in small bowl to a smooth paste. Whisk paste into stock. Simmer sauce until slightly thickened and smooth, whisking constantly, about 1 minute longer. Season with salt and pepper. (Can be prepared 1 day ahead. Transfer to small saucepan, cover, and chill. Rewarm before using.)

Combine fresh herbs in a bowl. Add 2 Tbsp. oil and mix until herbs stick together. Season lamb racks with salt and pepper. Firmly press ⅓ of herb mixture over rounded side of each rack. (Can be prepared 1 day ahead. Place on large rimmed baking sheet. Cover; chill.)

Preheat oven to 350°F. Heat remaining olive oil in large heavy skillet over medium-high heat. Add 1 lamb rack to skillet, herbed side down. Sauté until browned, about 4 minutes. Turn lamb over and sauté until browned, about 3 minutes. Place lamb, herbed side up, on rimmed baking sheet. Repeat, fitting remaining lamb racks on same sheet.

Roast lamb until thermometer inserted into center registers 135°F for medium-rare, about 25 minutes. Let lamb rest on sheet 15 minutes. Cut lamb between bones into individual chops. Arrange 3 chops on each plate. Drizzle with sauce and serve.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”