



RACK OF LAMB

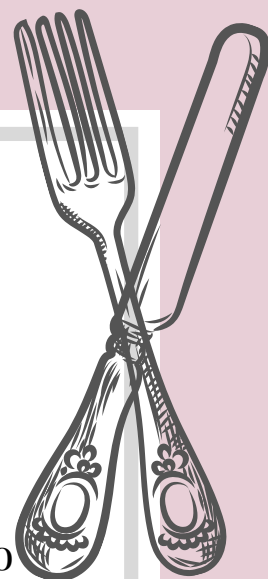
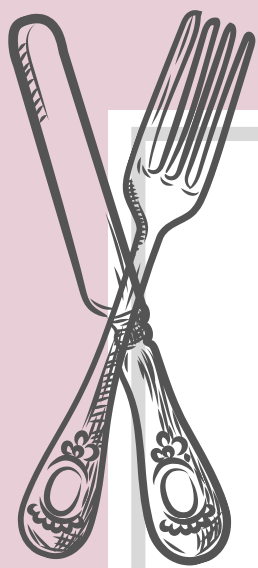
With Cabernet Sauvignon Reserve 2016

INGREDIENTS

- 2 racks of lamb
- Kosher salt (to taste)
- Freshly ground black pepper (to taste)
- 2 tablespoons olive oil

For the Red Wine Sauce:

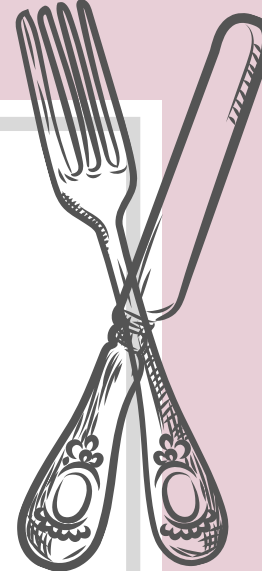
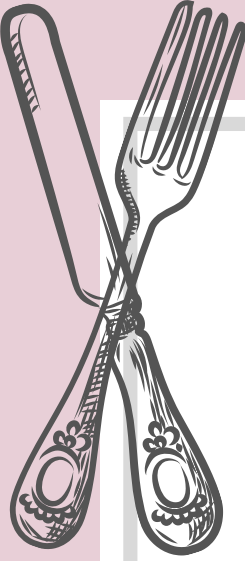
- 1/4 cup onion (or shallot, finely chopped)
- 1 tablespoon olive oil (as needed)
- 1 cup dry red wine (such as our Cabernet Sauvignon Reserve 2016)
- 1 teaspoon fresh rosemary leaves (minced, or about 1/4 teaspoon of crumbled dried rosemary)
- 1 teaspoon fresh chives (chopped)
- 1/2 teaspoon fresh thyme leaves (minced, or a dash of dried leaf thyme)
- 1 cup beef stock (preferably unsalted or low-sodium)
- 1 to 2 tablespoons butter
- Kosher salt (to taste)
- Freshly ground black pepper (to taste)



INSTRUCTIONS

Prepare the Lamb

- Gather the ingredients. Preheat oven to 400 F (200 C/Gas 6).
- Sprinkle the lamb with salt and pepper.
- Heat the olive oil in a large heavy skillet—preferably an oven-safe skillet—over medium-high heat. Place the racks of lamb in the skillet, meaty side down.
- Sear the lamb until nicely browned on all sides, letting the racks support each other.
- Transfer the skillet to the oven and roast the lamb for about 20 to 30 minutes. Remove the racks to a platter, tent loosely with foil, and keep warm.



INSTRUCTIONS (CONT.)

Prepare the Sauce

- Gather the ingredients.
- Place the skillet over medium heat and add the onion to the drippings. If necessary, add a tablespoon or two of olive oil. Cook, stirring, for 3 to 4 minutes, until tender. Add the wine, rosemary, chives, and thyme and boil until the wine has reduced by about two-thirds.
- Add the beef stock and continue to cook over medium heat until reduced to about $\frac{3}{4}$ cup. Then add the butter and stir. Taste and season with salt and pepper.
- Cut lamb into portions and serve with the red wine sauce. Serve and enjoy!

