

Roasted Rack of Lamb with Sundried Cherry Reduction

PAIRS WITH SEAGLASS PINOT NOIR



SeaGlass Pinot Noir is beautifully balanced and its vibrant acidity makes a perfect pairing for a wide variety of dishes. Pair this wine with Roasted Rack of Lamb and Sundried Cherry Reduction.

For the Reduction

- 2 cups Balsamic Vinegar
- 3 sprigs fresh thyme
- 1 tablespoon shallot – diced
- ½ teaspoon black peppercorns
- ¼ cup sundried cherries (unsweetened)

Combine vinegar, thyme, shallot, peppercorns and cherries in stainless sauce pan. Over medium-low heat reduced until about 1/3 of a cup remains. (Should not be too syrup like as the reduction will thicken slightly as it cools.) Remove the solids by pouring through a fine mesh strainer as it cools. Reserve and set aside.

For the Lamb

- 2 racks Lamb French cut (about 1½ lb each)

Trim the lamb rack of excess fat. Season with salt and pepper. Roast in 400°F oven until medium-rare or desired doneness. Remove from oven, let rest for 10 minutes, and cut into 4 double chops.

Enjoy with a glass of SeaGlass Pinot Noir.

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