

HERBED RACK OF LAMB WITH QUAILHURST PINOT NOIR SAUCE

Vineyard Recommendation:

*With this recipe, drink the same red wine used for making the sauce,
the award-winning Quailhurst Pinot Noir*

Sauce

1 tablespoon canola oil
3 pounds lamb neck stew meat or lamb riblets
1 pound onions, coarsely chopped
1 large carrot, chopped
4 large garlic cloves, finely chopped
1 tablespoon herbs de Provence
4 1/3 cups Quailhurst Pinot Noir
3 cups low-sodium chicken broth

1 tablespoon unsalted butter, room temperature
2 teaspoons all purpose flour

Lamb

Kosher salt, as needed
1 cup finely chopped fresh Italian flat-leaf parsley
1/4 cup finely chopped fresh thyme
1/4 cup finely chopped fresh rosemary
1/4 cup finely chopped fresh sage
1 tablespoon freshly ground black pepper
5 tablespoons extra-virgin olive oil, divided
3 1 1/2-pound well-trimmed 8-rib racks of lamb, preferably frenched

Quailhurst Pinot Noir Sauce:

Heat oil in heavy large pot over moderately-high heat. Add lamb and sauté, turning occasionally, until deep brown on all sides. Using tongs, transfer lamb to bowl. Add onions, carrot, garlic, and herbs de Provence to pot. Sauté until vegetables are deep brown. Add Quailhurst Pinot Noir and broth to pot; return lamb and any accumulated juices to pot. Bring to boil; reduce heat to medium-low; simmer uncovered about 1 1/2 hours. Strain into large bowl, pressing on solids in strainer to release all stock. Spoon off any fat from surface of stock;

return stock to same large pot. Simmer until reduced to 1 1/3 cups, about 20 minutes longer.

Mix butter and flour in small bowl to smooth paste. Gradually 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 refrigerate. Rewarm slowly before using.)

For Lamb:

Stir fresh herbs and pepper in medium bowl to blend. Add 2 tablespoons oil and mix until herbs are sticking together. Sprinkle lamb racks with salt. Firmly press 1/3 of herb mixture over rounded side of each rack to cover. (Can be prepared 1 day ahead. Place on large rimmed baking sheet. Cover; chill.)

Preheat oven to 350°F. Heat 3 tablespoons oil in large skillet over medium-high heat. Add 1 lamb rack to skillet, herbed side down. Sauté until browned, on both sides. Place rack, herbed side up, on rimmed baking sheet. Repeat, fitting remaining racks on same sheet.

Roast lamb until meat thermometer inserted into center registers 135°F for medium-rare, about 25 minutes. Let lamb rest on sheet for 20 minutes. Cut lamb between bones into individual chops. Drizzle with sauce and serve at once.

Makes 8 servings.