



Oven Roasted Rack of Lamb with Gremolata

PAIRS WONDERFULLY WITH A BOTTLE OF OUR 2016 CABERNET/MERLOT

This rack of lamb served with Brussels sprouts and beets is a surprisingly easy main course to prepare, and its elegance makes for a holiday dinner to remember.



2 racks of lamb (8 bones each), Frenched
¼ cup extra-virgin olive oil
Salt and pepper, to taste
4 sprigs fresh thyme
4 sprigs fresh rosemary
Gremolata (recipe below)

Heat oven to 425°F. Place oven-safe rack on baking sheet. Rub lamb with olive oil, and season with salt and pepper. Score "X"s into fatty side of lamb with a sharp knife. Truss lamb with kitchen twine, if desired. Place lamb on rack, fat side up. Slide herb sprigs under racks.

Roast for 17-20 minutes, then drop temperature to 325 F. For medium-rare lamb, cook 15-25 minutes more, or until internal temperature measured with meat thermometer reaches 115 F. Let rest 10 minutes, or until internal temperature reaches 125°F. Slice racks into 2-bone chops. Serve drizzled with gremolata. Serves 8.

Gremolata

1 bunch parsley, chopped
6 sprigs mint, chopped
¼ bunch chive, chopped
1 medium shallot, chopped
Zest of 2 lemons
1 tablespoon lemon juice
2 tablespoons extra-virgin olive oil
Salt, to taste

In medium glass bowl, combine all ingredi-ents and mix well. Set aside until ready to serve. Can be made ahead and refrigerated for up to 3 days.