

SEAGLASS

WINE COMPANY

ROASTED RACK OF LAMB with SUNDRIED CHERRY REDUCTION

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 tbs. shallots – diced
- ½ tsp. black peppercorns
- ¼ cup sundried cherries (unsweetened)

Combine vinegar, thyme, shallots, peppercorns and cherries in stainless steel sauce pan. Over medium-low heat reduce until about ⅓ 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

- 12 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 wellness. Remove from oven, let rest for 10 minutes, and cut into 4 double chops.



Enjoy with a glass of SEAGLASS Pinot Noir.

