

GAINNEY

VINEYARD

Rack of Lamb Provencal

Pairs beautifully with the *Limited Selection Pinot Noir!*

1 (single) rack of lamb (about 1 1/4 pounds) trimmed
1/4 teaspoon salt
1/4 teaspoon black pepper
2 shallots, minced
3 tablespoons chopped fresh parsley

1 garlic clove, minced
1/8 teaspoon thyme (or herbs de Provence)
1 oz. firm white bread processed into 1/2 cup crumbs
2 tablespoons butter, melted
1/2 cup basic brown sauce

Preheat oven to 425 degrees F. Heat a large heavy skillet over high heat. Sprinkle the rack of lamb with salt & pepper and place meat side down on the skillet. Brown the meat and then holding the rack with tongs, sear it on the bottom.

Remove lamb from skillet. Set the skillet aside and place the rack meat side up in a roasting pan.

Combine the shallots, parsley, garlic, dried herbs, breadcrumbs and melted butter in a bowl, mixing lightly with a fork.

Press the mixture over the top of the rack of lamb.

Roast for 12-15 minutes. Place under the broiler for a minute or two if the breadcrumbs do not brown enough when finished.

Transfer rack of lamb to a plate, let rest, on top of the stove for 10 minutes.

Skim the excess fat from the skillet and add the brown sauce. Stir to melt all of the juices. Strain the sauce before serving.

Carve the rack of lamb between the ribs to serve.

Serves 4.