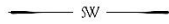


# SPOTTSWOODE

A Family Wine Estate



## Rack of Lamb Pops with Mint and Dried Cherry Gremolata

*Recipe by Chef Anne Panchesson*

Preheat oven to 450° F.

### For Lamb:

2 Racks of Lamb (8 ribs), frenched.

Salt & Pepper

Remove lamb from packaging, rinse and pat very dry with paper towels. Generously season all over with salt and pepper, place on a parchment lined sheet tray fat side up. Set aside for about an hour to an hour and a half.

In the meantime, prepare Gremolata (recipe below.)

Make sure the oven is preheated before searing lamb. On medium high, preheat a stainless steel or cast-iron skillet for a couple of minutes. Add 2 tablespoons of olive oil to the heated skillet, swirl around to coat the bottom of the pan. Add 1<sup>st</sup> rack of lamb to hot skillet, fat side down and sear until medium brown in color. Remove from skillet and put back on sheet tray, fat side up. Repeat with 2<sup>nd</sup> rack of lamb. This whole process should take no more than about 5-6 minutes.

Put sheet tray with lamb into preheated oven & roast to desired internal temperature:

125° F for medium rare

135° F for medium

This should take, depending on the size of the lamb racks, about 16-18 minutes for medium rare and about another 5-7 minutes for medium.

Remove from oven and let rest, tented with foil, for about 10-15 minutes. Slice each rib between the bones, arrange on a platter and either dollop with the gremolata or serve gremolata in a bowl to dip each lamb pop.

### For Gremolata (yields 1 cup):

- ½ Cup of parsley, washed, dried, and picked
- 1 Bunch mint (chocolate mint if you can find it) washed, dried, and picked
- Zest of 1 lemon (meyer lemon if you can find it)
- 2 TBSP lemon juice
- 2 TBSP roasted garlic or garlic confit
- ½ Cup olive oil
- Salt & pepper to taste
- 1/2 Cup dried cherries, finely diced

*\* Optional: 1-2 teaspoons of either Pama or Chambord liqueur*

Put parsley, mint, lemon zest & juice, and garlic in the bowl of a food processor. Turn on low to puree, scraping down once or twice to achieve a fine puree. Add olive oil and pulse to combine. Pour puree into a bowl. Fold in the diced cherries and season with salt & pepper, to taste. Serve at room temperature.

*\* Gremolata can be made up to a day ahead. Refrigerate but pull out in time to serve at room temperature.*