

Rack of Lamb with Dried Cherry Pinot Noir Sauce

This is a special occasion dish perfect for Easter or another dinner party. Rack of lamb needs very little cooking to make it delicious and so it is a nice choice to make for a dinner party. I've paired the lamb with a favorite sauce I've made over and over again from Wolfgang Puck Makes it Easy cookbook. You can make the sauce in advance.

1 cup	dried cherries	1 teaspoon	fresh thyme leaves, chopped
½ cup	orange juice	2 Tablespoon	hoisin sauce
½ cup	port wine	1 Tablespoon	unsalted butter
1 Tablespoon	olive oil	1 pinch	Kosher salt and freshly ground pepper to taste
1 large	shallot, minced	2 1 ½ pound	frenched racks of lamb (8 ribs each)
2 cups	chicken stock	1 Tablespoon	Lawry's Seasoned Salt
1 cup	pinot noir wine		

- 1 Preheat oven to 350° with rack in the middle. Make the sauce. Put the cherries in a bowl and add the orange juice and port wine to plump them up. Set aside.
- 2 Heat the olive oil in a medium saucepan over medium heat. Add the shallot and cook until tender, but not browned, 3 to 4 minutes. Stir in the chicken stock, pinot noir wine and thyme. Raise the heat to medium-high. Bring to a boil and continue boiling until reducing to half its volume, about 15 minutes or less. Stir in the hoisin sauce.
- 3 Add the plumped cherries and their liquid to the pan. Bring to a boil and reduce heat to low. Continue cooking, stirring occasionally, until the liquid turns slightly syrupy, 7 to 10 minutes. Whisk in butter. Season to taste with salt and pepper. Cover the pan to keep warm for serving. Sauce can be made in advance and reheated.
- 4 While sauce is cooking, season the racks all over with Lawry's Seasoned Salt. Intertwine the 8 ribs of one rack with the other so they stand up on their own on your baking tray. Roast the racks for 25-35 minutes or until a thermometer inserted diagonally into the center of meat registers 120°. I test for doneness by pressing the meat with a clean finger. When it sinks in a little, it is rare, which is best for roast lamb Your guests who want it cooked more will enjoy the ends. Let the rack sit on the baking tray for 5-10 minutes before you slice into it. Then slice each rack into 8 pieces letting the ribs be your guide. Place 2 ribs on each plate and top with the sauce.
- 5 If any of your guests shudder at the sight of rare meat, offer to sear their pieces on a baking tray that you could have already hot in the oven for just this purpose. One minute in the hot oven should do the job.

Servings: 8

Preparation Time: 5 minutes

Cooking Time: 50 minutes

Total Time: 55 minutes

Nutrition Facts

Nutrition (per serving): 842 calories, 566 calories from fat, 62.8g total fat, 135mg cholesterol, 803mg sodium, 602.6mg potassium, 31.5g carbohydrates, 1.2g fiber, 3.3g sugar, 28.3g protein.

Source

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Source: Wolfgang Puck Makes it Easy Cookbook, 2004

