



# Roast Rack of Lamb

**WITH PORT WINE PLUM SAUCE AND HERBED OVEN ROASTED POTATOES**

By Bob Skolnick

Photography by Marty Shortum Studio

## Roast Rack of Lamb

Serves 4

### Ingredients

2 each	(8 bone) lamb racks, cleaned and frenched *	2 cloves	fresh garlic, minced
4 tablespoons	extra virgin olive oil	2 cloves	fresh garlic, whole & smashed
2 tablespoons	Dijon mustard	2 cups	mild beef stock
¼ cup	chopped fresh rosemary	4 sprigs	whole fresh rosemary
¼ cup	chopped fresh thyme		salt and cracked black pepper
1 each	large Spanish onion, coarsely chopped		

\*Ask your butcher to "French" your lamb racks for you. This technique of removing excess meat and fat from the bone area will prevent charring of the bones and will enhance the overall presentation of your dish. Ask for the removed fat and trimmings for use in roasting the potatoes. You can have your local supermarket pre-order 8 bone racks of lamb for you or contact specialty food stores like Greenery Market in the Sunland Park Mall.

## Oven Roasted Baby New Potatoes

- 20 - 24 Fingerling or Baby New Potatoes
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh thyme
- 1 ½ cup rendered lamb drippings

Take the fat and trimmings the butcher removed while frenching the lamb racks and dice into smaller pieces. Place in a thick-bottom saucepan and render to produce lamb fat and drippings. Strain the rendered fat into a small roast pan. Wash the new potatoes and trim a band of skin with a paring knife. Season the potatoes with salt and pepper and toss in the roast pan with the fat and drippings. Add in the rosemary and thyme. Place them in a preheated 450-degree oven and roast until tender. Stir occasionally to ensure even browning.

## Preparation of the Lamb Racks

Bring the lamb racks to room temperature. Prepare a rub of the olive oil, Dijon mustard, minced garlic, salt and cracked black pepper, leaf thyme and fresh rosemary in a large stainless steel mixing bowl. Place the Frenched lamb rack in the bowl and fully coat with the wet herb rub.

In a roast pan, sear the lamb fat side down over high heat on a stovetop until golden, for about 5 minutes. Add the large diced onion and several crushed cloves of garlic to the roast pan and sauté on the edges while the lamb is searing. Lower the oven temperature to 350 degrees. Place the roast pan directly in the oven on the middle rack and roast for 12 to 15 minutes. Test the lamb with a meat thermometer. The lamb is rare to medium rare when it reaches 130 to 140 degrees. Remove the lamb from the oven. Place on a platter in a warm place and allow to rest for before slicing.

Deglaze the roast pan with the mild beef stock. Bring the stock to a boil and scrape the bottom of the roast pan with a wooden spoon to loosen any residue. Reduce the stock by half to concentrate. Strain the stock and set aside to make the port wine sauce.

## Port Wine Sauce

- 1 bottle (750ml) Tawny Port
- 2 cups lamb stock
- 2 sticks very cold unsalted butter, cut into pieces
- 1 cup pitted plums, chopped medium
- 2 cups pitted plums, whole

In a medium saucepan, bring the Port to a boil. Add in the chopped pitted medium plums. Reduce the heat and cook at a low boil until the mixture is reduced to a syrup, slightly more than 1 cup in volume. Add the lamb stock and cook until the sauce is thick and reduced by half. Reduce the heat to low, and whisking constantly, add the butter several pieces at a time, adding more butter once the previous pieces have nearly been incorporated. Remove the pan from the heat occasionally to prevent the sauce from getting too hot and breaking. Continue until the sauce is emulsified and all the butter has been added. Add in the whole pitted plums and steep to bring the fruit up to temperature. Keep warm but do not simmer, as the butter will separate out. Serve over the sliced lamb.

## To Plate And Serve

Warm four plates. Take each lamb rack and cut between the bones to produce four, two-rib chops per rack. Place two lamb chops on each plate. Spoon the Port wine sauce with the whole pitted plums over the lamb chops. Place several roasted potatoes on each plate. Garnish with a whole sprig of fresh rosemary

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