

Herb Crusted Rack of Lamb with Brandy Peppercorn Sauce

Serves 2



Ingredients

2 tablespoons peppercorns, preferably a multi-colored blend
2 medium shallots, chopped
4 cups reduced sodium beef broth, divided
1/2 cup whipping cream
3 tablespoons brandy
1 1/2 pounds rack of lamb, trimmed
Kosher salt and coarsely ground black pepper

1/2 cup panko breadcrumbs
1/3 cup coarsely chopped flat-leaf Italian parsley
1/3 cup coarsely chopped fresh basil
1/3 cup parmigiano-reggiano cheese
2 tablespoons chopped fresh thyme
3 tablespoons olive oil
2 tablespoons whole grain mustard

Directions

Crush the peppercorns, either by coarsely grinding in a spice grinder or by using a mortar and pestle. Combine the crushed peppercorns, shallots, and 1 cup of the beef broth in a medium saucepan, and bring the mixture to a boil. Reduce the heat and simmer until the mixture is reduced by 2/3, about 8 minutes. Add the remaining beef stock to the pan, and boil until the mixture is reduced to about 2 cups, 25-30 minutes. Stir in the cream and brandy, and continue to cook until the sauce has reduced and started to thicken, about 8 minutes.*

Preheat the oven to 425°F degrees.

Sprinkle the lamb with salt and pepper and arrange, bone-side down, on a foil-lined baking sheet. In the work bowl of a food processor, mix the panko, parsley, basil, cheese, thyme, and until finely chopped. With the motor running, slowly add the olive oil through the feed tube until well blended. Mix in the mustard. Press the herb mixture evenly onto the lamb, coating evenly.

Roast the lamb for 25-30 minutes or until a meat thermometer inserted into the center reads 135°F degrees (medium rare). Transfer the lamb to a cutting board and allow it to rest for 10 minutes. Cut the lamb into individual chops between the bones, and serve with the Brandy Peppercorn Sauce.

*Note: If your sauce still isn't thick enough, feel free to thicken it with a bit of flour or cornstarch.



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