



## Almond Crusted Rack With Cherry Red Wine Reduction

### Pairs with 2016 Wine Club Pinot Noir

#### Ingredients:

- 1/2 teaspoons vegetable oil
- 1 lamb rack, frenched
- 1 teaspoon kosher salt, plus more for seasoning the lamb
- 1 teaspoon freshly ground pepper, plus more for seasoning the lamb
- 1/2 cup lightly ground sliced almonds
- 1/4 cup finely chopped fresh rosemary
- 1/4 cup panko breadcrumbs
- 2 tablespoons Dijon mustard
- 1 cup Cherry Lane concentrate
- 2 cups Pinot Noir (reduce by half and let cool)

**Frenching a rack of lamb:** Removing the meat, fat and membranes that connect the individual rib bones—gives the rack a clean look for an elegant meal.

#### Directions:

1. Preheat the oven to 350°F.
2. Heat the vegetable oil in a large pan over medium-high heat. Season the lamb with kosher salt and fresh ground pepper. Add to the skillet and sear until golden brown, about 2 minutes per side. Transfer to a cooling rack and let cool.
3. In a small bowl, mix together the kosher salt, ground pepper, almonds, rosemary and panko breadcrumbs. Coat cooled lamb with mustard, then coat the lamb in the almond mixture.
4. Place the lamb in a roasting pan. Put it in the oven and cook until medium-rare, about 20 minutes. Remove and let rest for 10 minutes.
5. Slice the rack into individual chops before serving.
6. Whisk together Cherry Lane concentrate with reduced Pinot Noir and drizzle over lamb
7. Enjoy with a glass of Cellar Door Pinot Noir!

**13<sup>th</sup> Street Winery**

1776 Fourth Avenue · St Catharines ON L2S 0B9  
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com