

# CHARCOAL-GRILLED RACK OF SPRING LAMB

PAIR WITH 2020 GEYSERVILLE

**RIDGE**  
VINEYARDS  
Exceptional single-vineyard wines since 1962



## INGREDIENTS

Serves 6-8

- 4 French-cut racks of lamb
- 1 cup olive oil
- 3 thyme sprigs
- 3 marjoram sprigs
- 3 oregano sprigs
- 2 shallots, minced
- 3 cloves garlic, minced
- 4 anchovy filets
- 2 tablespoons whole-grain mustard

### Sauce

- The reserved juices from the resting lamb
- ½ cup lamb demi-glace
- ¼ cup zinfandel
- 4 tablespoons unsalted butter
- 6 mint leaves, finely sliced into strips

## INSTRUCTIONS

Remove thyme, marjoram, and oregano leaves from their stems and place herbs in a blender along with the shallots, garlic, anchovy filets, mustard, and olive oil. Pulse until a smooth marinade forms. Rub the lamb racks liberally with the marinade and let marinate, refrigerated, for 4-12 hours.

To cook, prepare a charcoal grill, allowing it to burn down to an even medium-hot fire. Place the racks of lamb, flesh side down, over the hot spots, making sure that the bones are facing away from the hottest part of the grill. If the bones become too hot and brittle, you can wrap them with foil to protect them.

Grill the lamb racks for approximately 5 minutes on one side, then flip them over and cook for an additional 3-5 minutes for a medium-rare to medium temperature. Remove from the grill and let rest for 10 minutes. Carve the racks into chops by cutting between each rib bone.

### Sauce

To make the sauce, add the juices from the resting lamb to a saucepan with ½ cup lamb demi-glace and ¼ cup zinfandel, and heat until briskly boiling. Remove from the heat and whisk in 4 tablespoons of butter at room temperature. Add the mint and stir.

To serve, spoon sauce on warm serving plates. Put two chops on top of the sauce on each plate, and garnish with mint leaves.

Share your  
**#RidgeHolidayFeast**  
pictures with us.

