

LAMB “POPS” WITH SYRAH REDUCTION SAUCE



INGREDIENTS:

LAMB POPS:

- 1 rack of lamb, frenched
- Salt & fresh ground pepper
- Olive oil

SYRAH REDUCTION:

- 3 tbsp. butter
- 1 shallot, chopped
- 2 Gilroy garlic cloves, finely chopped
- 1½ cups Syrah
- 1 cup good quality stock
- 1 thyme sprig
- 1 rosemary sprig & extra for garnish
- 1 bay leaf
- Salt & fresh ground pepper, to taste

DIRECTIONS:

LAMB:

- Preheat oven to 425 degrees F
- Season the lamb with salt and pepper. Heat large sauté pan over medium high heat and add olive oil. Sear the lamb rack until well browned on both sides, about 4 to 5 minutes per side. Save juice from the pan for the reduction sauce. Transfer lamb to oven. Roast for about 15 to 20 minutes, depending on your preference of doneness. Let rest for 5 to 10 minutes before slicing.

SYRAH REDUCTION SAUCE:

- Add 1 tbsp. butter to pan over medium heat and add shallot and garlic. Cook for about 2 to 3 minutes until soft. Deglaze pan with wine and stock. Add herbs, pepper, and bay leaf and let reduce until syrupy, about 10 to 15 minutes. Add the reserved juices from the roasted lamb pan. Remove from heat and mix in the remaining butter. Season sauce with salt and pepper. Remove herbs sprigs and bay leaf.
- Slice rack of lamb into individual ribs/pops and drizzle with Syrah Reduction sauce. Garnish with rosemary sprigs. Serve with Sarah's Vineyard Syrah.

