

HERB-CRUSTED RACK OF LAMB

PAIR WITH 2021 LYTTON SPRINGS

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INGREDIENTS

Serves 4

- 1 cup panko breadcrumbs
- ¼ cup Italian parsley leaves
- 3 tablespoons olive oil, divided
- 4 cloves garlic
- 2 tablespoons fresh mint leaves
- 1 tablespoon fresh rosemary leaves
- ¾ teaspoon kosher salt, divided
- ½ teaspoon lemon zest
- 2 one-pound, frenched racks of lamb, at room temperature, trimmed of excess fat
- ¼ teaspoon ground black pepper
- 3 tablespoons Dijon mustard

INSTRUCTIONS

Preheat oven to 400° F. Line a rimmed baking sheet with foil and place a wire rack on top. Combine breadcrumbs, parsley, 1 tablespoon olive oil, garlic, mint, rosemary, ¼ teaspoon salt, and lemon zest in the bowl of a food processor. Process until well combined, about 45 seconds. If you don't have a food processor, you can also just finely chop the herbs and garlic and stir them into the breadcrumbs. Transfer the breadcrumb mixture to a shallow dish and set aside.

Heat the remaining 2 tablespoons olive oil in a large cast iron skillet over medium-high. Pat lamb dry with paper towels. Season the lamb with black pepper and the remaining ½ teaspoon salt. Add lamb to the skillet and cook until browned on all sides, 4 to 5 minutes total.

Brush the lamb with mustard, then dip and roll into prepared breadcrumb mixture to coat, pressing gently to adhere. Place lamb on the prepared rack, meat side up, with the bones pointed towards the middle of the rack. Roast in the preheated oven until an instant-read thermometer registers 125° F for medium-rare (about 20 minutes) or to desired degree of doneness. Tent loosely with foil and let rest for 10 minutes before slicing in between the bones. Serve immediately.

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