



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Herbed Lamb Chops with Pinot Noir Sauce (from Bon Appétit through epicurious.com)

Serves 8

I couldn't find any of the lamb parts suggested for the sauce and used shank instead, which isn't the same thing at all, but worked nonetheless.

Sauce:

1 tablespoon vegetable oil
3 pounds lamb neck stew meat or lamb riblets
1 pound onions, coarsely chopped
1 large carrot, chopped
4 large garlic cloves, chopped
1 tablespoon herbes de Provence
4 $\frac{1}{3}$ cups Pinot Noir or other dry red wine
3 cups low-salt chicken broth
1 tablespoon butter, room temperature
2 teaspoons all-purpose flour

Lamb:

1 cup finely chopped fresh Italian parsley
 $\frac{1}{4}$ cup finely chopped fresh thyme
 $\frac{1}{4}$ cup finely chopped fresh rosemary
 $\frac{1}{4}$ cup finely chopped fresh sage
1 tablespoon ground black pepper
5 tablespoons olive oil, divided
3 1 $\frac{1}{2}$ -pound well-trimmed 8-rib racks of lamb, preferably frenched

1. For the sauce: Heat the oil in a heavy large pot over medium-high heat. Add the lamb and sauté until deep brown, turning occasionally, about 18 minutes. Using tongs, transfer the lamb to a bowl. Add the onions, carrot, garlic, and herbes de Provence to the pot. Sauté until the vegetables are deep brown, about 8 minutes. Add the wine and broth to the pot; return the lamb and any accumulated juices to the pot. Bring to a boil, reduce the heat to medium-low, and simmer uncovered 1 $\frac{1}{2}$ hours. Strain into a large bowl, pressing on the solids in the strainer to release all of the stock. Spoon off any fat from the surface of the stock; return the stock to the same large pot. Simmer until reduced to 1 $\frac{1}{3}$ cups, about 15 minutes.

3. Mix the butter and flour in a small bowl to a smooth paste. Whisk the paste into the stock. Simmer the sauce until it's slightly thickened and smooth, whisking constantly, about 1 minute longer. Season with salt and pepper. (Can be prepared 1 day ahead. Transfer to a small saucepan, cover, and chill. Rewarm before using.)

4. For the lamb: Stir the fresh herbs and pepper in a medium bowl to blend. Add 2 tablespoons oil and mix until the herbs stick together. Sprinkle the lamb racks with salt. Firmly press $\frac{1}{3}$ of herb mixture over the rounded side of each rack to cover. (Can be prepared 1 day ahead. Place on large rimmed baking sheet. Cover; chill.)

5. Preheat the oven to 350°F. Heat 3 tablespoons oil in a large nonstick skillet over medium-high heat. Add 1 lamb rack to the skillet, herbed side down. Sauté until browned, about 4 minutes. Turn the rack over and sauté until browned, about 3 minutes more. Place the rack, herbed side up, on a rimmed baking sheet. Repeat, fitting the remaining racks on the same sheet.

6. Roast the lamb until a thermometer inserted into the center registers 135°F for medium-rare, about 25 minutes. Let the lamb rest on the sheet for 15 to 20 minutes. Cut the lamb between the bones into individual chops. Arrange 3 chops on each plate. Drizzle with sauce and serve.