



## Pomegranate glazed Rack of Lamb paired with our La Cruz Vineyard Pinot Noir

1- 1 <sup>1</sup>/<sub>4</sub> to 1 <sup>1</sup>/<sub>2</sub>lb rack of lamb  
1 <sup>1</sup>/<sub>2</sub> c. pomegranate juice  
2 t. minced garlic  
1 T. fresh thyme, chopped fine  
1 T. fresh marjoram, chopped fine  
1 T. lemon zest, grated fine  
1 T. grain mustard  
4 shallots, peeled and cut in half  
2 T. olive oil  
salt and pepper

Preheat oven to 450 degrees.

Reduce pomegranate juice over medium high heat until it measures 1/4 c., about 5 minutes.

Mix together the pomegranate reduction, garlic, thyme, marjoram, lemon zest and mustard.

Pat lamb dry and season generously with salt and pepper. Reserve two tablespoons of pomegranate mixture and spoon remaining over the lamb to cover. Let sit 30 minutes.

Heat ovenproof pan over medium heat, add shallots and toss to coat. Add rack of lamb, fat side down and sauté until brown, about 5 minutes. Turn lamb over, spread remaining pomegranate mixture over lamb, and continue sautéing for another 5 minutes.

Put the pan in the oven and finish cooking the lamb until the internal temperature registers 130 degrees for medium rare, about 15 minutes.

Let lamb rest covered with foil for 10 minutes. Slice rack of lamb into chops, spoon a little of the pan drippings over chops and serve with a shallot. Pour a glass of La Cruz Vineyard Pinot Noir and enjoy!

Serves two

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