

Roasted Rack of Lamb with Root Vegetable, Squash,
Gratin & Huckleberry pan sauce
paired with
1999 Del Bondio Cabernet Sauvignon

Ingredients

3 – 6 racks of lamb (cleaned)
mix root vegetables
potatoes
rutabaga
zucchini
sweet potatoes
parmesan
salt and pepper
teleme
thyme
Extra Virgin Olive Oil
Huckleberries

Directions:

Salt and Pepper racks and sear in hot sauté pan with oil finish in oven, 400 degrees to desired temperature
Peel and slice thin the potatoes, rutabaga, sweet potatoes – slice zucchini (long)
Blanch root vegetables, salt and pepper, thyme, teleme, parmesan, zucchini
Repeat until pan is full, plastic wrap in aluminum.
Heat in 400 degree oven for 25 minutes – remove plastic wrap, aluminum bake 10 more minutes