

Grilled Rack of lamb Currant Compote and Toasted Almonds

~

2005 Mirror Cabernet Sauvignon

This is a quick and impressive appetizer to serve straight off the grill.
No silverware necessary

Ingredients:

2 racks of Lamb
4 sprigs rosemary
1 bunch thyme
2 lemons
4 garlic cloves
2 cups currants
1 yellow onion
1/4 cup premium red wine vinegar
1/2 cup chicken stock
1/2 cup sliced, toasted almonds

Method

Lamb Preparation and Marinade:

Peel rind from lemons with vegetable peeler. Roughly chop the garlic, thyme and rosemary (larger pieces of which will be easier to remove later). Spread half of the marinade on the bottom of a sheet pan. Slice lamb racks into chops and place on top of the marinade. Spread the rest of the marinade on top of the chops. Cover with another sheet pan and wrap both trays together with plastic wrap tightly so the marinade is pressed into the chops. Allow the chops to marinate for 24 hours in the refrigerator.

Currant Compote:

Soak the currants in two cups of water overnight. Dice the onion and sauté it with a tablespoon of olive oil, salt and pepper. Cook until translucent; be careful not to caramelize. Add red wine vinegar to the onions. Over high heat, reduce to a syrup. Then add stock and spices. Drain currants and add to the onion mixture. Stir over high heat until the liquid has cooked down to a thick syrup.

Service

Remove all marinade. Brush chops with olive oil and season with S&P. Place on the grill and cook for two minutes on each side. Remove chops from grill and cool for one minute. Top each chop with a spoonful of currant compote and finish with toasted almonds.