



Oregano and Garlic Crusted Rack of Lamb

SERVING 6

Packed with oregano and fresh garlic, this rack of lamb is entirely gluten free. The garlic binds with the herbs forming a true crust, without the need of breadcrumbs. Packing the oregano and garlic mixture on the lamb and letting it rest also allows the flavors to seep deep into the lamb, creating an elegant, simple, and incredibly delicious dish. Serve with a red wine to compliment the delicate flavors of the lamb, while the tannins complement the subtle heat from the garlic, creating a well-rounded, perfect pairing.

Tasting notes

Our fresh and flamboyant 2020 Trois Noix Cabernet Sauvignon from the Muir Hanna Vineyard exudes bright red fruits like Bing cherry and raspberry compote to create perfectly paired harmony with this deeply flavorful dish.

Ingredients

- 8 large garlic cloves
- 1 large bunch fresh oregano
- ¼ cup olive oil
- 1 tsp sea salt
- 2 tsp fresh cracked black pepper
- 2 frenched racks of lamb, 6 to 8 ribs each

Directions

Crush the garlic cloves and roughly chop, then add to the bowl of a small food processor or blender. Remove the leaves from the sprigs of oregano by holding the top of the stem with one hand, and with the other run your thumb and index finger down the stem. The leaves will naturally fall off. Add the oregano leaves to the blender, along with the olive oil, salt, and pepper. Blend to a smooth paste and transfer to a small mixing bowl.

Remove the racks of lamb from their packaging and pat dry with a paper towel. Place on a cutting board. Generously pack half the garlic oregano paste onto one rack of lamb, covering all the flesh portions well, yet leave the bones clean. Set the rack onto a plate or shallow baking dish so the bones curve up. Repeat with the second rack. Place uncovered in the fridge for one hour, allowing the flavors to soak into the lamb.

Preheat the oven to **450°F** and cover a baking sheet with parchment paper. Remove the lamb from the fridge and place on the prepared baking sheet, with the bones curving up. Let rest at room temperature while the oven preheats.

Bake for **15 to 20 minutes**; the herbs will caramelize, turning golden brown and form a crust over the lamb. The internal temperature of the lamb will be **120°F** for medium-rare. Remove from the oven and lightly cover with aluminum foil. Let rest **10 minutes** before serving, to allow the juices to set.

Leftovers can be kept in an airtight container in the fridge for up to three days. Reheat in a **375°F** oven for **15 minutes**.



Trois Noix is a woman-owned BCorp winery making fresh and precise wines that are pleasurable to drink right now with serious structure to last. We are dedicated to creating opportunities for BIPOC, women, and the LGBTQ+ community in the wine industry.

To learn more about our wines and our mission, head over to: troisnoixwine.com



Cabernet Sauvignon

Vintage: 2020

Vineyard/AVA: Muir Hanna Vineyard,
Oak Knoll, Napa Valley

Recognition: 90-92 pts Vinous/Antonio Galloni