

Rack of Lamb with Cherry, Shallot Port Wine Sauce



Serves 6

Prep 10mins

Cook 35 mins + 12h marinating

Occasion

Ingredients

For the rack of lamb

3 racks lamb
250ml Tawny Port + 2 tbsp for
marinating
20g fresh thyme
3 tbsp Dijon mustard

For the wine sauce

2 shallots finely chopped
1 tbsp flour
250 ml stock
1 tbsp redcurrant sauce
150g frozen pitted dark sweet cherries

Defrost the cherries for an hour or so before using.

1. Place the rack in a bowl with half the thyme and some seasoning. Pour 2 tbsp of the port over the meat and marinate for a few hours or preferably overnight.
2. On the day, pat the meat dry and sear in a very hot frying pan. Preheat the oven to 200C/ Fan 180C/Gas 6.
3. Rub the mustard all over the lamb and sprinkle with the remaining thyme. Roast for 15 mins for rare, 20 minutes for medium and 25 mins for well done. Remove, cover with foil and let sit for 10 minutes.
4. Heat the port until boiling and add the cherries. Remove from the heat and let sit for 5 mins. Scrape put most of the oil from the lamb roasting tin, keeping 2 tbsp of oil.
5. Heat the pan on the hob, add the shallots and sauté for a few minutes before adding the flour. Whisk for 1 min over medium heat and then add the port, cherries and stock mixture. Simmer until the sauce thickens, about 5 mins. Add the jelly and season. Remove from the heat.
6. Serve with roast potatoes

