

AMERICAN RACK OF LAMB WITH PISTACHIO CRUST AND LAMB BACON

Serves 4

1/3 cup unsalted Sicilian pistachios
1 Tbsp chopped thyme
1-1/2 tsp chopped rosemary
1 tsp chopped parsley
1/2 cup extra virgin olive oil
Sea salt and freshly ground pepper
1/4 cup pistachio oil
1-1/2 lbs rack of **American Lamb**,
frenched

6 to 8 oz thinly sliced lamb bacon or
Parma ham
2 Tbsp olive oil, divided
2 Tbsp butter, divided
2 red onions, thinly slivered
2 Tbsp brown sugar
1/4 cup red wine vinegar
1/4 cup red wine
1/2 cup lamb jus

- Preheat oven to 400°F.
- In a mini processor, finely chop the pistachios with the thyme, rosemary and parsley. Add oil; process to a paste consistency. Lightly season the paste with salt and pepper. Scrape half of the pistachio paste into a small bowl, add pistachio oil and mix well. Reserve the other half.
- Evenly coat lamb with pistachio paste with added oil. Wrap bacon or ham slices around the lamb, between bones, leaving the bones exposed but covering all paste and lamb. Lightly sear rack in a sauté pan with 1 tablespoon each oil and butter until brown. Place in oven; reduce temperature to 325°F and roast for about 30 minutes. Transfer the lamb to a cutting board and let rest for 5 minutes. Reserve the pan drippings.
- In a medium skillet over medium heat, add 1 tablespoon each oil and butter. Add onions and brown sugar; cook until onions are soft. Add vinegar, cooking until evaporated; add wine. Cook until wine is evaporated and onions are caramelized.
- In a pan over medium heat, add reserved drippings. Add remaining pistachio paste; cook for 2 to 3 minutes. Add lamb jus; simmer for 5 minutes.
- Cut rack into 8 chops and arrange on platter. Top with onions; drizzle with sauce.

