



Pistachio-Crusted Rack of Lamb with Cherry Wine Sauce

(adapted from The Ultimate Southern Living Cookbook)

Serves 8

1 cup coarse grained Dijon mustard
Four 8-rib racks of lamb, Frenched by the butcher
1 cup dry breadcrumbs
1 ½ cups shelled pistachios, finely chopped
½ cup fresh parsley, finely chopped
2 tablespoons fresh thyme, chopped, or 2 teaspoons dried thyme
Salt and pepper to taste
Cherry Wine Sauce (see below)

Spread the mustard over the lamb. Combine the bread crumbs and next 5 ingredients and pat over lamb. Place lamb in a lightly greased roasting pan, fat side out and the ribs crisscrossed. Roast at 400° for 10 minutes. Remove from oven. Cool slightly. Cover bones with strips of aluminum foil to prevent burning. Reduce oven temperature to 375° and roast lamb 35 minutes or until a meat thermometer registers 150° (medium rare). Serve with Cherry Wine Sauce.

Cherry Wine Sauce

1 ⅓ cups dry red wine
⅔ cup beef broth
6 tablespoons honey
1 teaspoon dried thyme or 1 tablespoon fresh thyme, chopped
Salt to taste
1 teaspoon dry mustard
4 teaspoons cornstarch
4 tablespoons balsamic vinegar
Two 16 ounce cans pitted cherries, drained

Combine the first 6 ingredients in a heavy saucepan, and boil 5 minutes. Combine cornstarch and vinegar and stir well. Add to wine mixture. Bring to a boil over medium high heat and boil 1 minute. Stir in cherries.