

SCHRAMSBERG

RECIPE

POMEGRANATE AND FENNEL GLAZED RACK OF LAMB

Recipe by Alison Roman

PAIR WITH:
RESERVE

INGREDIENTS

- 3 tablespoons chopped fresh oregano
- 2 tablespoons olive oil
- 3 tablespoons + 2 teaspoons pomegranate molasses
- 3 tablespoons fennel seeds, divided
- Kosher salt
- Freshly ground pepper
- 2 medium fennel bulbs, sliced lengthwise
- 1 small onion, thinly sliced
- 2 (3-3½-pound) racks of lamb, rib bones frenched
- 2 tablespoons vegetable oil
- 2 tablespoons white wine vinegar
- ¼ cup pomegranate seeds



PREPERATION

- Preheat oven to 425°
- Mix oregano, olive oil, 3 tablespoons pomegranate molasses, and 2 tablespoons fennel seeds in a small bowl; season oregano mixture with salt and pepper.
- Toss fennel, onion, remaining 1 tablespoon fennel seeds, and remaining 2 teaspoons pomegranate molasses in a large baking dish or roasting pan; season with salt and pepper. Distribute evenly across bottom of pan.
- Season lamb with salt and pepper. Heat 1 tablespoon vegetable oil in a large skillet, preferably cast iron, over medium. Cook 1 rack of lamb, fat side down, until golden brown, 8-10 minutes. Turn and cook until other side is just browned, about 5 minutes. Transfer to dish with fennel mixture, placing fat side up, and rub with half of oregano mixture. Wipe out skillet and repeat with remaining 1 tablespoon vegetable oil, second rack of lamb, and remaining oregano mixture.
- Roast lamb and vegetables until an instant-read thermometer inserted into thickest part of lamb registers 125°: for medium-rare, 25-30 minutes. Transfer lamb to a cutting board and let rest at least 10 minutes before carving.
- Serve lamb over vegetables topped with pomegranate seeds.