



NAPA
CELLARS

PAIR WITH NAPA CELLARS 2016 PINOT NOIR

Roasted Lamb with Dried Blueberry Chutney

Ingredients

- 1 cup Orange juice
- 3/4 cup Champagne vinegar
- 1 cup Water
- 1/2 cup Sugar
- 1 stick Cinnamon – crushed
- 3 pieces Star Anise – crushed
- 4 whole Cloves
- 1/2 Vanilla bean – scraped
- 1 tbl Salt
- 1 tsp Red chili flakes
- 2 cups Dried blueberries
- 1 tbl Cornstarch dissolved in 1/4 cup water
- 1 Rack of lamb – about 1 1/2 lbs

Chutney Instructions

Combine orange juice, vinegar, water, sugar, cinnamon, star anise, cloves, vanilla bean, salt, and chili flakes in a saucepan and simmer for 30 minutes. Strain out the solids. Add the dried blueberries and cornstarch then cover and simmer for an additional 30 minutes.

Refrigerate until ready to use.

Lamb Instructions

Season lamb with salt and pepper and roast in a 400F oven until medium-rare or desired doneness. Remove from oven, let rest for 10 minutes and cut into 4 double chops. Spoon chutney alongside the lamb chops.