

Estd. 1976

# NAPA CELLARS

## ROASTED LAMB WITH DRIED BLUEBERRY CHUTNEY

Pair with Napa Cellars Winemaker Series Petit Verdot

### INGREDIENTS:

#### DRIED BLUEBERRY CHUTNEY:

1 cup orange juice  
¾ cup champagne vinegar  
1 cup water  
½ cup sugar  
1 stick cinnamon, crushed  
3 piece star anise, crushed  
4 cloves  
½ vanilla bean, scraped  
1 tsp salt  
1 tsp red chile flake  
2 cups dried blueberries  
1 tsp cornstarch dissolved in ¼ cup water

1 rack of lamb, about 1 ½ lbs.

### INSTRUCTIONS:

**DRIED BLUEBERRY CHUTNEY:** Combine orange juice, vinegar, water, sugar, cinnamon, star anise, clove, vanilla bean, salt, and chile flake in a saucepan and simmer for 30 minutes. Strain out the solids. Add the dried blueberries and cornstarch, cover, and simmer for an additional 30 minutes.

Refrigerate until ready to use.

**LAMB:** trim lamb rack of excess fat. Season with salt and pepper. Roast in a 400°F 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.

Serves 2.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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