

Roasted Garlic Lamb Popsicles with Cucumber-Sour Cream Tzatzike Sauce

Pair with **Just Joshin Sierra Foothills Tempranillo**

As with all of my recipes, I will give you both ways I have developed—the long way, which builds the most flavor, and the quick way, which gives almost as good results in a fraction of the time. Like you, I'm a working parent, so sometimes, there's only enough time for the quick way—and that just simply has to be good enough, right?

This recipe has been developed over the last fifteen years or so and works equally well with legs or loins, too—I have come to find that lamb is best when prepared most simply, and that the key to enjoying it is to watch temperatures carefully and always fully rest the meat for fifteen to twenty minutes. I love lamb because of its gaminess, and to pair with it, simply think of fruits that could go well in a jus—that's why the Sierra Foothills Tempranillo, with its bright red fruits, pairs perfectly. Try and you'll see why "Fun But Fair" is the way to go! —JS

Ingredients:

Lamb:

2 racks of lamb, frenched
1/3 C Worcestershire sauce
1/3 C balsamic vinegar
1/3 C olive oil
2 Tbsp red wine vinegar
Handful of fresh garlic cloves, sliced into slivers or 2 Tbsp granulated garlic powder
2 Tbsp onion powder
salt and pepper to taste

Sauce:

2 English cucumbers, medium diced
½ white onion, fine diced
1 C sour cream
2 Tsp lemon juice
2 Tsp fresh dill, diced
2 Tsp fresh chives, diced
salt and pepper to taste

Directions:

Traditional Way

- Cut the fat caps off the backs of the racks.
- Using a thin boning knife, makes a series of thin slices into the body of the meat.
- Insert slivers of garlic as far into the crevices as possible.
- Combine all the other lamb ingredients and whisk together.
- Smother on the racks and allow to sit at room temperature for thirty to sixty minutes. Preheat oven to 400°F.
- Combine sauce ingredients. Chill.
- In a grill pan over medium high heat, grill off all sides of the racks.
- Place pan into oven and cook until internal temperature of 140-145°F.
- Allow to rest before slicing into "meat popsicles." Plate with sauce.
- Serve with **Just Joshin Sierra Foothills Tempranillo** and enjoy!

Quick Way

- Cut the fat caps off the backs of the racks.
- Combine all the other lamb ingredients, including the garlic powder, and whisk together.
- Smother on the racks and allow to sit at room temperature for twenty minutes.
- Preheat oven to 400°F.
- Combine sauce ingredients. Chill.
- In a grill pan over medium high heat, grill off all sides of the racks.
- Place pan into oven and cook until internal temperature of 140-145°F.
- Allow to rest before slicing into "meat popsicles." Plate with sauce.
- Serve with with **Just Joshin Sierra Foothills Tempranillo** and enjoy!