



Lamb Loin with Carrot Risotto, Beet Purée & Butternut Squash

Serves: 4

Serve with Joseph Phelps Vineyards Cabernet Sauvignon

For the Lamb:

8 ea. Lamb loins – small cut, bone in,
2 cups Red wine
1 cup Dry sherry
3 sprigs Sage
1½ cups Beef stock
¼ lb. Butter, cubed
2 Tbsp. Shallot - minced
Salt & pepper to taste

Heat a large sauté pan over high heat. Pre-heat oven to 300°. Season lamb with salt and pepper. When pan is very hot, quickly sear all sides of the lamb. Place on a baking sheet and put it into pre-heated oven and roast for 15-20 minutes (or until cooked to your preference). Deglaze the pan with the red wine and sherry. Add the stock, shallots and sage. Over high heat reduce the sauce by 1/3. Whisk in the cold butter, 1-2 cubes at a time. Reduce the heat to low to keep the sauce warm until service.

For the Roasted Beet Purée:

4 ea. Beets, medium- stems removed
Olive oil as needed
Salt & pepper to taste
1 cup Port wine
¼ cup Dried cherries
2 ea. Garlic cloves - minced

Preheat oven to 375°. Make four foil cups, each one large enough to hold one beet. Pour a little olive oil in each cup and season with salt and pepper. Put one beet in each cup and close the cup, wrapping each beet in foil. Place beets on a baking sheet and place in preheated oven. Roast about 20-30 minutes, until cooked through. While the beets are roasting, combine the cherries and port wine. When the beets are done, roughly rub under running water to remove the skins. Combine all ingredients in a blender and purée. Add water as needed. The consistency should be like apple sauce.

For the Butternut Squash:

2 ea. Butternut squash, large
¼ lb. Butter
¼ cup Brown sugar



Preheat oven to 350°. Cut the squash in half, lengthwise & remove the seeds with a spoon. Fill one half of each squash with equal amounts of butter & brown sugar. Poke several holes into the neck portion of each squash. Reassemble the squash and wrap in foil. Bake on a baking sheet for approximately 30 minutes, or until tender. Remove from oven and scoop the cooked squash out of the skins & reserve any excess liquid. Thoroughly mix the squash meat, butter and reserved liquid in a medium bowl. Plate & serve.

For the Carrot Risotto:

1 ea.	Carrot, medium – finely diced
2 cups	Arborio rice
1 Tbsp.	Shallot – minced
1 oz.	Olive oil
6 cups	Beef stock
Salt & pepper to taste	

Heat the olive oil over medium heat. After the oil is heated, add the shallots and sauté until an aroma is apparent. Add the rice and sauté until a nutty aroma becomes apparent. Add 2 cups of the stock to the rice and stir frequently with a wooden spoon until almost all of the stock is absorbed. Repeat last Step. Add the carrots and thoroughly combine with the rice. Add the final 2 cups of stock, stir frequently until rice is al dente.

The Joseph Phelps Vineyards Cabernet Sauvignon has a perfect balance of structure and fruit with silky tannins that wrap everything together in a neat package. The lamb and risotto in this dish are wonderful tie-ins with the earthy and structured fruit from our Banca Dorada Vineyard in Rutherford, while the sweetness of the butternut squash and the cherries in the beets elevate the fruitiness that is contributed by our Las Rocas Vineyards in the Stag's Leap District. All in all, the food and wine harmonize wonderfully, creating an orchestra of flavors on the palate!

Recipe by *Trey Blankenship* - Joseph Phelps Vineyards' Regional Sales Manager and Culinary Institute of America graduate.