



Roasted Lamb Loin with Red Onion Marmalade and Basil Garlic Mashed Potatoes

Serves: 4

Serve with Joseph Phelps Vineyards Merlot

For the Lamb:

- 2 ea. Lamb loins
- 2 sprigs Oregano, fresh, chopped
- 2 sprigs Rosemary, fresh, chopped
- Dijon mustard as needed
- Bread crumbs as needed

Preheat oven to 350°. Combine the breadcrumbs and chopped herbs. Liberally coat the lamb with the Dijon mustard. Roll the lamb in the breadcrumbs until evenly coated. Roast in the oven at 350° until the loins are rare (approximately 25 minutes), or until the internal temperature is 145°. For service, cut the lamb loin into six slices.

For the Red Onion Marmalade :

- 2 ea. Red onions, sliced
- 1 ea. Garlic clove, minced
- 1 oz. Blackberry liqueur
- 1 oz. Port wine
- 7 oz. Red wine vinegar
- 4 oz. Red wine
- 1 oz. Grenadine
- 2 oz. Balsamic vinegar
- 2 tsp. Oregano, dried
- 1 ea. Bay leaf

In a small pot combine all ingredients and cook over medium heat for approximately one hour or until the onions have just a slight crunch to them. The sauce should reach a syrupy consistency.

For the Basil Garlic Mashed Potatoes:

- 4 ea. Potatoes, medium, chopped
- Water as needed
- 1 bunch Basil, fresh
- 8 oz. Canola oil
- 4 ea. Garlic cloves, minced
- 2 tsp. Sour cream
- Salt & pepper to taste

P.O. BOX 1031, 200 TAPLIN RD.

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Roasted Lamb Loin with Red Onion Marmalade
and Basil Garlic Mashed Potatoes Page 1 of 2



In a small pot combine the canola oil and two thirds of the basil. Bring to a quick boil and allow the basil to steep for approximately 15 minutes. Strain the basil and discard. In a medium pot combine the potatoes and water. Boil the potatoes until done. Mince the remaining one third of basil. Combine the potatoes, garlic, sour cream, minced basil, basil oil, salt and pepper. Mash thoroughly.

The Joseph Phelps' Merlot is a big, burly wine with great tannin structure and a long finish. There are wonderful notes of cherry intertwined with herbaceous notes. The richness of the lamb offers a wonderful pairing with this mouth filling wine. The herbs tie the food and wine together wonderfully and allow the fruit flavors of the wine to contrast the earthier notes of the meat and potatoes. The onion marmalade harmonizes with the fruity notes in the wine and act as a bridge for the wine and the lamb, making the two combine together flawlessly.