

Pistachio crusted, Pancetta wrapped-Rack of Lamb

Prep time: 20 minutes

Total time: 1hour 10 minutes

Ingredients:

- One 1 1/2 pound rack of lamb, frenched
- 1/3 cup unsalted pistachios
- 1 tablespoon chopped thyme
- 1 1/2 teaspoon chopped rosemary
- 1/3 cup extra- virgin olive oil
- Salt & Fresh cracked pepper
- 6 ounces thinly sliced pancetta (or bacon)
- 8 scallions, tender green & white parts only

Directions:

- 1) Preheat the oven to 400°. In the bowl of a food processor, finely chop the pistachios with the thyme and rosemary. Add half of the olive oil and process to a paste; season with salt & pepper. Place half of the pistachio paste into a small bowl and stir in remaining olive oil.
- 2) Coat the rack of lamb with half of the remaining pistachio paste. Wrap the pancetta slices around the lamb, between the bones, leave the bones exposed. Spread the remaining pistachio paste over the pancetta and set the rack in a small roasting pan. Roast the rack of lamb for 40 minutes, or until a meat thermometer registers 130° for medium rare. Transfer the lamb to a cutting board and let it rest for 5 minutes. Reserve pan jus.
- 3) Spoon 1 teaspoon of the rendered pancetta (bacon) fat from the roasting pan into a medium skillet and heat until shimmering. Add the scallions and cook over high heat until softened and brown in spots, about 4 minutes. Carve the rack of lamb into 4 2-chop servings and transfer them to plates along with the scallions. Drizzle the pistachio pesto all around and serve immediately.

Suggested Pairing:

The rich flavors of lamb combined with the smokiness of the pancetta make for a meal which lends itself to pairing with a rich, robust wine such as the 2004 Frazier Memento.