

Longevity Wines

Easter Food & Wine Pairing

Garlic Rosemary Rack of Lamb & Cabernet Sauvignon

A classic Easter pairing is a rack of lamb with an exceptional Cabernet Sauvignon. Try this recipe with our award winning 2016 Livermore Valley Cabernet Sauvignon, Vintner Select. This Cabernet Sauvignon is a rich and layered muscular wine that's deep, intense and concentrated. It serves up a mix of plum, black cherry and blackberry fruit with touches of cedar and black licorice. The boldness of its tannins and acids stand up to the rich gaminess of the lamb.

We are currently offering 30% discount per bottle of the Cabernet Sauvignon and our other Vintner Select collection of wines, plus FREE shipping when you purchase 3 or more bottles online at <https://www.longevitywines.com/>.



Garlic Rosemary Rack of Lamb

3 tablespoons olive oil

1/2 head of garlic, cloves peeled and pressed

2 tablespoons fresh rosemary, chopped (or 1 tablespoon dried rosemary)

1 (1.5 lb.) rack of lamb, trimmed and frenched

salt and ground black pepper

Preheat oven to 450 F.

Combine olive oil, garlic and rosemary together in a small bowl.

Alternatively, combine in a mini food processor until blended.

Season the lamb generously with salt and pepper. Rub a spoonful of the olive oil mixture all over the lamb.

Sear the lamb for 1 to 2 minutes on each side over high heat. Remove from heat.

Brush the remaining olive oil mixture all over the lamb. Place the lamb with the fat side up on a lined baking sheet.

Roast the lamb for 15 minutes for medium rare or 20 minutes for medium. Roast even longer depending on how well done you would like the meat.

Let the lamb rest for 5 minutes before carving.

