

# Narsai's Rack of Lamb, Assyrian

*Serves 4 portions of 3 chops each*

You will want 1-1/2 lamb racks, each with 8 to 9 ribs. Ask the butcher to remove the flap of meat and to French cut the rib bones.

Put into a blender and puree:

- 1 large onion
- 2-3 cloves garlic
- 1 tsp. basil leaves
- 1/2 tsp. pepper
- 1/2 tsp. salt
- 1/4 cup red wine
- 1/2 cup pomegranate juice (If pomegranate juice is not readily available, substitute more red wine)

Rub this marinade well into the racks and put the remaining marinade over the racks in a shallow glass or enameled pan. Set to marinate in refrigerator overnight, or at cool room temperature for 6 to 8 hours. Wipe off excess marinade and roast in 450 degree oven for 15 to 20 minutes for medium rare lamb, longer if you like lamb done to a greater degree.

*Accompany with Cooper-Garrod Cabernet Franc*

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