

American Lambsickles with Port-infused Fig and Apricot Chutney

★★★★★ (5.0/5)

Credit: Duane Keller

The National Culinary Review, November 2008

Ingredients

3 American lamb racks, frenched to rib eye
1/4 cup olive oil
6 garlic cloves, minced
Salt and pepper, as needed
Port—infused Fig and Apricot Chutney (recipe follows)
Dried apricots, figs and herbs, for garnish



Port-infused Fig and Apricot Chutney

2 cups port wine
8 oz.. light brown sugar, packed
4 shallots, chopped
1 lemon, zested
1 cinnamon stick
1 t. kosher salt
1/4 t. ground allspice
1/3 t. ground cloves
1 lb. firm fresh figs, rinsed, stems removed, halved (or dried figs)
8 oz. dried apricot halves

Instructions

- 1) Brown each lamb rack on all sides.
- 2) Combine oil and garlic. Rub each rack with mixture; season with salt and pepper. Place on roasting rack; roast at 375°F for 25 to 28 minutes. or to desired degree of doneness.
- 3) Remove from oven. Cover; let rest. Slice between rib chops. 4) To serve: Place spoonful of chutney on each lamb rib chop; top with 3 julienne dried apricots. Garnish with dried apricots, figs and fresh herbs, if desired.

Port-infused Fig and Apricot Chutney

Method: in large saucepan, combine port, sugar, shallots, lemon zest, cinnamon stick, salt, allspice and cloves. Bring to a boil. Reduce heat; simmer until mixture is thickened and reduced by 2/3, forming thick syrup. Remove cinnamon stick. Add figs and apricots; cook gently for approximately 30 minutes, or until figs are very soft and begin to fall apart.

Yield

12 servings