

In 2010, the American Lamb Board's annual "Best American Lamb Family Recipe Contest" winner was Terri Crandall's *Rack of Lamb with Cranberry-Gorgonzola Butter and Cranberry Glaze*. She was crowned winner for the recipe's ewe-nique use of seasonal ingredients, mouth-watering flavors and modern spin on a classic holiday rack of lamb.

Crandall shared her love for lamb as a "versatile protein," noting that lamb is the "most popular main dish choice" for "home-cooked family dinners." As winner of the "Best American Lamb Family Recipe," Crandall will receive an American Lamb cut of choice to serve a family of six, and a one hundred dollar gift certificate to Williams-Sonoma to pick out the perfect roasting pan.

Terri Crandall's Best American Lamb Family Recipe:

### **Rack of Lamb with Cranberry-Gorgonzola Butter and Cranberry Glaze**

#### **Glaze:**

¾ cup cranberry Juice

½ cup balsamic vinegar

2 tablespoons honey

¼ teaspoon kosher salt

Pepper to taste

3 tablespoons unsalted butter

#### **Cranberry –Gorgonzola Butter**

¼ pound gorgonzola cheese

¾ cup dried cranberries

6 tablespoons unsalted butter, room temperature

#### **Rack of Lamb:**

1 rack of lamb

Olive oil

Montreal Steak Seasoning

Preheat oven to 450 degrees or prepare a medium-hot fire on a gas or charcoal grill. Rub olive oil on both sides of the rack and season both sides with Montreal Steak Seasoning. Place lamb in oven or on the grill for 25-30 minutes for medium rare.

While the lamb is cooking, prepare the glaze. In a medium sauté pan, combine cranberry juice and balsamic vinegar and cook to reduce over medium heat. When the mixture reduces by half, after about 10 minutes, add honey salt and pepper. Stir to combine. Add butter to the sauce and melt.

To make the butter, smash unsalted butter with a fork; Add the dried cranberries and the gorgonzola cheese and mix all together.

Remove the lamb from the oven or grill. On a platter, place lamb, spread the Cranberry-Gorgonzola Butter over top then drizzle the glaze over all and serve. Serves 4

When we have “special” family dinners in our home, the most popular main dish choice is by far, lamb. Given the choice of going to a restaurant for a birthday dinner, or dining at home, the choice is almost always to have a “home-cooked” family dinner. We all love lamb and this recipe I am submitting is a favorite. The cut our family especially enjoys is the rack of lamb or a nice lamb chop. We also enjoy shaved lamb in a Greek gyro.

Lamb is such a versatile protein. It is delicious grilled or braised in a sauce. The lamb and cranberry in this recipe is a delicious pairing. The gorgonzola butter melting over the hot off the grill rack of lamb is mouth watering and the glaze is perfect not too sweet topping that ties the whole dish together. I hope you enjoy this dish as much as my family does.