

## Recipe

Simmer your way to a fusion of flavor with another creation from Jim May! You are sure to love it because it's so simple and delicious. Don't forget what WC Fields said "I cook with wine; sometimes I even add it to the food." Surely he was talking of our Pinot Noir!

### LAMB WITH SPICY MINT RASPBERRY GLAZE



Serves 6

#### Glaze (approximately 1 c.)

½ Jalapeno pepper, seeded and chopped coarse  
4 T. lime juice  
¾ c. chopped fresh mint leaves  
2 cloves garlic, peeled & minced  
3 T. white sugar  
2 T. soy sauce  
¾ c. fresh raspberries  
¼ c. Pinot Noir  
2 t. salt  
1 t. black pepper

Put all ingredients into processor and process till smooth. Put into a covered container refrigerate, and let sit for at least ½ hour or overnight.

2 Racks of lamb or  
12 lamb chops or  
1 leg of lamb

Pick the cut of lamb you like the most. Season meat with salt and pepper,

brown, and cook on the grill or in oven to desired temperature (medium rare is our recommendation - 125° on the meat thermometer). About 10 minutes before reaching that temperature, stir prepared sauce and brush over the meat; return to oven.

Remove the meat when done and brush with remaining sauce just before serving or serve the sauce on the side as a dipping sauce. Sauce can be used for up to 3 days and is just as fantastic on pork or poultry! We paired this with all the Pinot's in our current lineup and could not agree on a favorite. What will your favorite be?