HERB DE PROVENCE CRUSTED RACK OF PORK WITH RED WINE DEMI-GLACE

Pair with Cabernet Sauvignon Cask or Pennino Zinfandel

Serves 4 double cut chops, or 8 single cut

INGREDIENTS:

One 8-bone rack of pork (5 1/2 to 6 1/2 pounds). Have your butcher French it like a rack of lamb.

2 large garlic gloves

2 shallots, quartered

3 tablespoons olive oil

4 tablespoons herb de Provence mix

2 tablespoons kosher salt

1 tablespoon ground black pepper

PREPARATION:

Preheat oven to 350 degrees.

Chop the garlic and shallots in a mini processor. Scrape down the bowl. Add the next 5 ingredients and blend until paste forms.

Place the pork bone side down on a work surface. Make 6 to 8 shallow slits in the fat and fill with the herb paste. Use the remainder to rub over the entire roast.

Position rack in the bottom third of oven and roast until thermometer inserted into pork from center of top registers 140 degrees, about 1 1/2 hours. Remove from oven and let rest 15 minutes.

RED WINE DEMI-GLACE SAUCE

INGREDIENTS:

1/4 cup butter

1 small onion finely chopped

1/4 cup all-purpose flour

1 1/2 cups dry red wine

2 cups veal stock (or beef stock)

2 tablespoons butter

PREPARATION:

While roast is cooking, prepare the demi-glace by melting the butter in a saucepan over medium heat and sautéing the onion until tender. Whisk in flour with a fork to make a roux, and then add red wine and veal stock. Let simmer over medium heat for about 1 hour, until reduced by 1/3, stirring occasionally. To finish the demi-glace, whisk remaining butter into the warm reduction until combined. Arrange the pork roast on a large serving tray and serve demi-glace on the side.

Serve with a potato gratin and fresh haricot vert. Blanch French green beans in boiling, salted water for about 3 minutes. Drain well and then sauté beans in a combination of butter/olive oil, about a tablespoon each. Add a sprinkling of finely sliced almonds to the pan just before serving.