

# **Rack of Lamb**



Recipe courtesy of [Ina Garten](#)

Level: Easy    Total: 35 min    Prep: 10 min    Cook: 25 min    Yield: 6 servings

## **Ingredients**

- ☒ 1 1/2 tablespoons kosher salt
- ☒ 2 tablespoons minced fresh rosemary leaves
- ☒ 3 garlic cloves, minced
- ☒ 1/2 cup Dijon mustard
- ☒ 1 tablespoon balsamic vinegar
- ☒ 2 racks of lamb, "frenched" (see note)

## **Directions**

1. In the bowl of a food processor fitted with a steel blade, process the salt, rosemary, and garlic until they're as finely minced as possible. Add the mustard and balsamic vinegar and process for 1 minute. Place the lamb in a roasting or sheet pan with the ribs curving down, and coat the tops with the mustard mixture. Allow to stand for 1 hour at room temperature.
2. Preheat the oven to 450 degrees F.
3. Roast the lamb for exactly 20 minutes for rare or 25 minutes for medium-rare. Remove from the oven and cover with aluminum foil. Allow to sit for 15 minutes, then cut into individual ribs and serve.

## **Cook's Note**

"Frenching" refers to scraping the meat off the tips of the bones. Ask your butcher to leave 1/8 inch of fat on the meat.