

Lamb Rack

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Spice, mustard, and plentiful garlic: all the makings for one successful lamb dinner.

Ingredients:

2 (2-pound) racks of lamb, trimmed
2 cloves garlic, crushed
2 tablespoons Dijon mustard
2 tablespoons soy sauce
2 tablespoons extra-virgin olive oil
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 teaspoon ground marjoram
½ teaspoon ground ginger
Sea salt and black pepper, to taste

Directions:

- 1) Whisk together garlic, mustard, soy sauce, oil, rosemary, thyme, marjoram, and ginger in a small bowl. Pour marinade over lamb to coat; place in a roasting pan. Allow to marinate at room temperature 30 minutes.
- 2) Preheat oven to 400°F.
- 3) Roast lamb until internal temperature reaches 140°F, about 30 to 60 minutes, basting with marinade every 15 minutes. Remove from oven; allow to rest 10 minutes, and carve.