

Crusty Rack of Lamb



INGREDIENTS:

- * 2 8-bone racks of lamb
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper

DIRECTIONS:

Up to 24 hours before you plan to eat, and at least 30 minutes prior, dry the racks of lamb well with paper towels and sprinkle generously with salt and freshly ground black pepper. Cover and store in refrigerator. Remove from refrigerator 30 minutes before cooking.

Preheat the oven to 325 degrees. Place racks of lamb fat-side up in a roasting pan. Roast for 40 minutes, or until internal temperature is 130 degrees.

Remove the lamb from the oven and allow to rest for 10 minutes.

Add a generous amount of olive oil to a very large cast-iron pan over high heat. One at a time, add rack to the pan, fat-side down. Allow to sear for 5 minutes, or deep golden brown. Let rest for at least 15 minutes. Carve into 2 bone sections and serve.

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PREP TIME
15 MINS



COOK TIME
70 MINS



SERVES **8-10**



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