

Crusted Rack of Lamb



<i>Ingredients</i>	<i>Directions</i>
<p>1 Lamb rack (frenched)</p> <p>4 Tbsp (60ml) fine white breadcrumbs</p> <p>4 Tbsp (60ml) butter, softened</p> <p>2 Tbsp (30ml) finely chopped fresh mint</p> <p>2 cloves garlic, minced</p> <p>Sea Salt</p> <p>Ground pepper</p> <p>Wine Pairing:</p> <p>Grenache Syrah</p> <p>Vieux Château du Roi</p> <p>Pinot Noir</p> <p>Full bodied Oaky Chardonnay</p>	<p>Sprinkle lamb with sea salt and freshly ground black pepper. Mix together breadcrumbs, butter, mint and garlic. Spread all over meat surface. Let stand 60 minutes. Place lamb on a baking sheet. Roast in 425F (220C) oven for about 25 minutes or until meat thermometer inserted in center of lamb reaches 145F (63C) for medium-rare. Let stand for 5 minutes covered in foil. Slice between bones.</p> <p>Serve with mashed potatoes and spring vegetables.</p>

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