

Rack of Lamb

Ingredients:

5 (8 rib) racks of Lamb
5 slices of white Sandwich Bread, torn
4 Garlic cloves, roughly chopped
5 tbsp Parsley, roughly chopped
5 tbsp Mint, roughly chopped
1½ tsp Thyme leaves
15 tbsp Butter, cut into small pieces and softened

Preparation:

Heat oven to 400°
Finely chop bread in processor.
Add garlic, parsley, mint & thyme and finely chop.
Add butter, 4 tsp salt & 2 tsp pepper...pulse just until mixture comes together.
Place racks, fat side up, into large baking pan, season with salt & pepper.
Press butter mixture over fat.
Roast racks 25 minutes. Check internal temperature.
Continue roasting until internal temperature is 127°.
Transfer to cutting boards and let stand tented in aluminum foil for 10 minutes.
Cut racks into chops and serve 3 per preheated plate.

**BE VERY CAREFUL WITH YOUR TEMPERATURES AND TIMING.
PLEASE DO NOT OVERCOOK THIS.**