

RACK OF LAMB

3 - 8 rib racks
3 - slices of white sandwich bread, torn
2 – garlic cloves, roughly chopped
3 – tbsp parsley, roughly chopped
3 – tbsp mint, roughly chopped
½ - tsp thyme leaves
9 – tbsp butter, cut into small pieces and softened

- Heat oven to 375 degrees
- Finely chop bread in processor. Add garlic, parsley, mint & thyme and finely chop. Add butter, 2 tsp salt & ½ tsp pepper...pulse just until mixture comes together.
- Place racks, fat side up, into large baking dish, season with salt & pepper. Press butter mixture over fat.
- Roast racks 25 minutes, then loosely tent with foil and roast until thermometer inserted diagonally into thickest part of meat registers 135 degrees for medium rare (about 10 minutes more). Transfer to cutting board and let stand for 10 minutes.
- Cut racks into chops and serve 2 per plate,

**BE VERY CAREFULL WITH YOUR TEMPERATURES AND TIMING.
PLEASE DO NOT OVER COOK THIS.**

WNK
10/14/9