

Classic Rack of Lamb

You will need: [Savenor's Lamb Rack](#) (any size)

Preparation for Roasting: Score the fat side of the racks lightly, making shallow crisscrossing marks. Baste with a coating of evoo if desired. Fold a double strip of foil over the rib ends to prevent burning.

Dry Rub: Use Savenor's Rosemary Garlic Rub all over muscle, avoiding the bones if frenched

Roasting: Preheat the oven and set the rack in the upper middle level. Roast the lamb for 10 minutes at 500°F to sear (then cover lamb with mustard mixture and coat with plain bread crumbs, if desired [optional: dribble small amount of olive oil and rosemary over bread crumbs]). Reduce heat to 350°F and roast for 20 minutes, to rosy rare - 125°F; the meat will be just slightly springy when pressed. Serve your lamb rack on the rare side.

Resting before carving: Remove from the oven and let rest 5 minutes before carving.

Serving: Cut into 1-rib portions, serving 2 to 3 per person.