

2000s

Herbed Rack of Lamb



Ingredients

Have butcher French cut 2 racks of spring lamb, about 7 chops each
1 large onion sliced into circles

Rub Mixture:

4 cloves of garlic
4 large fresh basil leaves
¼ cup parsley
¼ teaspoon each of red, white and black pepper

Directions

Place all ingredients for rub mixture in blender jar and whirl for a few seconds. Lay rack of lamb on Oster® Toaster Oven roasting rack with bones facing each other. Push racks together as close as they will go. Rub the mixture all over the lamb. Toss onion with remaining rub mixture and place on rack between lamb racks. Roast at 350° F for 15 minutes a pound or until quick read thermometer reads 130° F for rare.

Servings: 6