LEMON, DIJON-HERB CRUSTED RACK OF LAMB (Recipe by The Ratley Family)

INGREDIENTS

- rack of lamb with 8 chops (1 ¹/₂ -2 lbs.)
 Salt & pepper (to taste)
 tsp. of vegetable oil
 tbsp. of Dijon mustard
 heads of garlic (for trivet in skillet)
 Juice of ¹/₂ a lemon
- ³/₄ cup of panko or regular breadcrumbs
 4 cloves of garlic
 1 tsp. of lemon zest
 1 tbsp. of fresh rosemary
 1 tbsp. of fresh parsley
 1 tbsp. of thyme

DIRECTIONS

Preheat oven to 375° F. Trim the fat cap off the top of the lamb & season with salt & pepper. Heat up a large cast iron-skillet with vegetable oil and sear lamb until browned on all sides. Remove the lamb from pan & set aside on a baking sheet lined with parchment paper. Combine breadcrumbs, lemon zest, parsley, rosemary, thyme, salt, and pepper in a bowl. Lightly drizzle olive oil on top & mix until all ingredients are combined but still dry. Brush Dijon mustard on rack & roll lamb in the breadcrumb mixture to form a crust. Place 2 heads of garlic with tops cut off in the bottom of your skillet and place rack on top. Place pan in the oven & roast until it reaches an internal temperature of 125°F (medium-rare). If the breadcrumbs aren't browned but meat is cooked, you can broil the top. Remove the rack from the oven & rest for 5-10 minutes. The lamb should reach a final internal temperature of 135°F. After resting, squeeze ½ a lemon on top. To serve, carefully cut the lamb into double chops & serve with your favorite side dishes.



VINEYARDS

4038 Big Ranch Road, Napa, CA 94558 (707) 257-7555 www.biale.com