

Rosemary-Garlic Rack of Lamb

Difficulty: Beginner | Prep Time: 30 min. | Serves: 6
Recipe by Draeger's Cooking School

- 2 racks of lamb (1 ¼ to 1 ½ pounds each), trimmed of excess fat
- 1 tablespoon olive oil
- 2 tablespoons fresh rosemary, chopped
- 3 cloves garlic, minced
- Salt and pepper to taste



Instructions:

Preheat oven to 425°F.

Place lamb in shallow roasting pan and rub with olive oil, rosemary, garlic, salt and pepper.

Roast lamb for 15 to 18 minutes (internal temperature, 130-135°F, for medium-rare).

Allow to rest for 5 minutes, tented with foil, before slicing.

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