



PARMESAN-CRUSTED RACK OF LAMB

Slightly adjusted from the New York Times Cooking web site

INGREDIENTS

Filling:

- 1 Rack of lamb
- 2 Tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1/2 cup Fresh bread crumbs
- 1/4 cup Grated parmesan
- 1T Chopped flat-leaf parsley *

* or rosemary

DIRECTIONS

1. Rub lamb with 1T oil. Season aggressively with salt and pepper.
2. Put a large frying pan over high heat until very hot. Sear the meat in the pan until it is golden-brown all over, approximately 4 minutes per side. Place on a rimmed baking sheet and let rest for 20-30 minutes, until cool.
3. Pre-heat the oven to 450
4. Combine the bread crumbs, cheese, and parsley in a bowl. Rub the cooled-off lamb with the remaining tablespoon of olive oil, then pat the seasoned bread crumbs all over the meat in an even layer.
5. Put the lamb rack on the baking sheet and roast until a thermometer inserted into the thickest part of the meat registers 120 degrees, approximately 20-30 minutes. Tent the lamb with foil if the crust threatens to get too dark at the end.
6. Remove the lamb from the oven and allow to stand, covered loosely in foil, for 10 minutes or so. The internal temperature will continue to rise, to about 125 degrees or medium-rare, while the lamb sits.
7. Carve into chops and serve on a warm platter.