



Cranberry-Crusted Rack of Lamb

★★★★★

Lamb

prep 10 minutes **cook** 60 minutes **makes** 2 **difficulty** Easy

source Ian and Steph Smith at www.Macmenu.ca

INGREDIENTS

- 2 tablespoons dried cranberries
- $\frac{3}{4}$ teaspoon rosemary
- 2 cloves garlic
- 1 medium shallot, peeled and quartered
- $\frac{1}{2}$ cup seasoned fresh breadcrumbs
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 2 tablespoons grainy Dijon
- 1 teaspoon honey
- 1 teaspoon olive oil
- 1 $\frac{1}{2}$ lb. French cut rack of lamb, (8 ribs)

DIRECTIONS

Spin cranberries, rosemary, garlic, and shallot in a food processor until the cranberries are chopped, then add the breadcrumbs and salt and pepper. Mix the grainy Dijon with the honey. Trim excess fat off the lamb and roast, meat side up, it for about 12 minutes in a preheated oven at 425°F. Take lamb out of oven and spread mustard/honey mixture over it. Pat the breadcrumb mixture into the mustard and then drizzle with one teaspoon of olive oil. Return lamb to the oven.

Continue baking until a meat thermometer reads 145°F, about 30 minutes total. Cover the lamb in an aluminium foil tent for about 8 minutes and then slice the rack into chops and serve.