

Rack of Lamb Dijon

Lamb racks to serve 8

1 cup Dijon mustard

4 Tbsp olive oil

4 large garlic cloves, crushed

2 Tbsp dried rosemary, crushed

Salt to taste

Trim fat from outside of lamb. Wipe dry, Whisk mustard and oil together. Stir in garlic and rosemary. Thickly coat lamb with mustard mixture. Place in large dish and cover. Refrigerate for 4 hours or overnight. Take out 1 hour before grilling. Place racks on greased grill 4 inches from heat. Barbecue 15 to 20 minutes, until desired doneness, turning frequently, brushing often with oil.