

# Cranberry-crusteD Rack of Lamb

**Category:** Lamb

**Servings:** 2

**Rating:** 10

**Source:** Carol Dunlop

## Description:

This recipe was Carol's contribution to the "Best of the Bay" cookbook produced in 2004 by the Nanoose Bay Walking Club. We had it at a Fairwinds Greek dinner and Marianne Duffley did a great job of making it.

## Ingredients:

Isweetened dried cranb	2 tablespoons
irosemary	3/4 teaspoon
lgarlic	2 cloves
lshallot	1 medium, peeled and quartered
lseasoned breadcrumb	1/2 cup
lsalt	1/4 teaspoon
lpepper	1/4 teaspoon
lgrainy dijon	2 tablespoons
lhoney	1 teaspoon
lolive oil	1 teaspoon
rack of lamb	1-1/2 lb french cut (8 ribs)

## Instructions:

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 then spread mustard over it. Pat the breadcrumb mixture into the mustard and then drizzle with one teaspoon of olive oil.

Bake the lamb meat side up in a pre-heated 425° oven until a meat thermometer reads 145°, about 40 minutes. Cover the lamb in an aluminum foil tent for about 10 minutes and then slice the rack into chops and serve.