

Rack of Lamb with Mustard Crust and Pesto

Category: Lamb

Servings: 2

Rating: 10

Source: Bon Appetit March '94

Description:

Goes well with a full bodied Australian Shiraz.

Ingredients:

rack of lamb	1-1/4 pound
dijon mustard	3 tablespoon
bread crumbs	1 1/4 cups fresh white
garlic	2 large cloves, minced
rosemary	2 teaspoon minced fresh
thyme	1 teaspoon dried
beef stock	2 cup canned
butter, unsalted	2 tablespoons
sub-recipe	1/4 cup Pesto sauce

Instructions:

Cook the lamb in a heavy large ovenproof skillet over high heat, turning occasionally until browned, about seven minutes. Remove from the skillet, cool slightly, and spread mustard evenly over it. Combine breadcrumbs, garlic, rosemary, and thyme in bowl. Press crumb mixture onto lamb and then season it with salt and pepper. Return the lamb to the skillet and roast it in a pre-heated 400° oven until cooked to the desired doneness, about 25 minutes for medium-rare (145° on a meat thermometer). Transfer the lamb to a cutting board and let it rest for 6-8 minutes.

Meanwhile, pour the fat out of the pan and add broth to the skillet; bringing it to a boil. Scrape up any browned bits and boil until it has reduced to about 1/2 cup. Whisk in butter.

Slice the lamb into chops, drizzle sauce over them, and serve with the pesto sauce on the side.