

LAMB - BLACK PEPPER AND HERB-CRUSTED RACK OF LAMB

Ingredients:

2 Southern Cross Lamb Racks, 1 T olive oil, 1 clove garlic, minced, ½ T coarsely crushed black pepper, ½ T minced fresh chervil or ½ t dried, 1/4 t each of dried rosemary and coarse salt, pinch of dried thyme.

Preparation:

Pat lamb dry and brush all over with oil. Combine garlic, pepper, chervil, rosemary, salt and thyme. Rub into lamb; cover and refrigerate for at least 1 hours. Set shallow roasting pan in oven and preheat to 475 F. Place lamb racks in pan fat side up and roast for 10 min. Reduce heat to 375 F and roast another 20 min. or until internal temp. reaches 130 F. Transfer to cutting board and let stand, covered with tent of foil, for 5 min. Carve between ribs to serve. **Serves 4.**