

RACK OF LAMB

ACTIVE TIME:

15 minutes

TOTAL TIME:

30 minutes



INGREDIENTS

- **1836 Butchers** Herb Crusted Rack of Lamb
- Digital Instant-Read Thermometer
- Aluminum Foil-Lined Rimmed Baking Sheet

INSTRUCTIONS

- 1 Place the lamb rack on the foil-lined baking sheet, fat side up (ribs curving down) and let stand at room temperature for 1 hour.
- 2 Pre-heat the oven to 350°F with a center rack.
- 3 Roast 15 minutes, then cover lamb loosely with foil and roast until thermometer inserted diagonally into center of meat registers 125°F, 5 to 10 minutes more.
- 4 Let stand, covered, for 10 minutes. Internal temperature will rise to 130°F for medium-rare while lamb stands.

NOTE: Tent the lamb with foil half way through cooking so that the frenched legs don't burn, but before you do, go ahead and check the internal temperature with a meat thermometer. This is best done by inserting the thermometer so that the pointed tip hits the center of the lamb. Repeat this process every five minutes or so until it's reached your preferred level of doneness – about 5-10 degrees lower than your ideal temperature, as it will continue to cook. For medium-rare lamb, we recommend a final internal temperature of 130°F, meaning you should remove the lamb from the oven when it hits 125°F and then let it rest, covered, for about 10 minutes before carving.

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BUTCHERS

7407 Spencer Hwy, Ste. 160 | Pasadena, TX 77505
281-884-8072