

Roast Rack of Lamb with Merlot Mustard and Horseradish



Serves 4

1 8-rib rack of lamb (2 lbs.), frenched and trimmed (*ask your butcher to do this*)
2 Tbsp. vegetable oil
1 cup Merlot
2 Tbsp. Dijon mustard
¼ cup freshly grated horseradish
½ cup breadcrumbs
1 Tbsp. garlic, minced
2 Tbsp. olive oil
¼ cup fresh parsley, minced fine
1 tsp. fresh rosemary, minced fine
Kosher salt
Freshly ground black pepper

Preheat oven to 425 degrees.

Rinse lamb under cold water and pat dry. Season with salt and pepper.

Heat a heavy-bottomed sauté pan until almost smoking. Add the oil and then the lamb. Sear lamb on all sides until golden brown. Remove the lamb from the pan and let cool.

In a small saucepan, heat the wine and reduce down to 2 Tbsp. Let cool.

In a small bowl, mix the mustard and the wine reduction. Spread the mixture evenly over the outside of the lamb.

In a separate bowl, combine the remaining ingredients. Spread this mixture on the lamb and press firmly so that it adheres to the mustard. Roast the lamb for 15 to 20 minutes or until desired doneness. Remove from the oven and cover loosely with foil. Let rest for 5 minutes before carving.