

EASTER DINNER RACK OF LAMB

Are you thinking about serving lamb for Easter? How about this simple rack of lamb? Rack of lamb can be expensive but try your local Costco. I promise – I'm not getting a kick back from them. Their lamb is grass-fed from New Zealand and it won't break the bank. It's a little fattier than some of the racks you might find at your fancy butcher shop, but it's worth doing your own trimming to save a few bucks. And did I mention it's delicious?

INGREDIENTS (Serves 4-6)

2 racks of lamb

6 tablespoons olive oil

$\frac{1}{2}$ cup Dijon mustard

1 cup panko

$\frac{1}{4}$ cup parmesan, finely grated

2 cloves of garlic, finely minced

salt and pepper

PREPARATION

Preheat oven to 400 degrees.

Trim as much fat off lamb as possible. Between the bones and joints, cut racks of lamb into individual chops. Season liberally with salt and pepper.

In a large skillet, heat 3 tablespoons of olive oil. Do not crowd the pan. Sear lamb for two minutes on each side, until lightly browned. Drain on paper towels.

Pour panko into shallow bowl. Season with salt and pepper. Add

parmesan and garlic, then combine. Drizzle 3 tablespoons of olive oil on top of mixture and combine.

Brush each chop with mustard. Dredge each in panko mixture, covering entire chop.

Place chops on oven-proof grill pan. Roast in oven for sixteen minutes. Let rest for five minutes and serve.

Serving suggestions: Great plated over bed of wilted spinach or creamy polenta.