Rosemary Garlic Crusted Rack of Lamb

Serves 6-8

½ tablespoon kosher salt

½ tablespoon freshly ground pepper

2 racks of lamb, frenched

10 cloves of garlic

¼ cup fresh rosemary leaves

2 tablespoon fresh mint leaves

¼ cup olive oil

Remove the lamb racks from the packaging.

Rub the lamb with salt and pepper and refrigerate for at least 2 hours.

Remove the lamb from the refrigerator at least 1 hour before cooking and let rest at room temperature.

Place the garlic, rosemary, mint, and oil in the bowl of a chopper or mini food processor and pulse to chop fine.

Rub the rosemary mixture over the lamb racks and let rest.

Preheat oven to 450 degrees.

Place a rack on the upper third position in the oven.

Roast the lamb for 20 minutes.

Turn the lamb and turn off the oven and leave lamb in the oven for an additional 15 minutes.

Remove the lamb from the oven and let rest for at least 10 minutes before serving.

Carve the racks in between the rib bones and transfer to plates.

Serve with fresh mint pesto.