

# Ferraro's Cucina

## Garlic Crusted Roasted Rack of Lamb

### Ingredients

1 head of **Garlic**  
(cloves peeled)

1/4 cup **Rosemary Leaves**

1/4 cup **Extra - Virgin Olive Oil**

2 **Racks Of Lamb** (frenched)  
2 pounds each

**Salt**

**Freshly Ground Pepper**

Servings: **8**



### Preparation

- In a mini food processor, combine the garlic, rosemary and olive oil and process until the garlic is finely chopped.
- Season the lamb racks with salt and pepper and rub the garlic-rosemary oil all over them. Set the racks fat side up on a large rimmed baking sheet and let stand for 1 hour.
- Preheat the oven to 450°F. Roast the lamb in the upper third of the oven for 15 minutes. Turn the racks and roast for 10 minutes longer for medium - rare meat. Transfer the racks to a carving board, stand them upright and let rest for 10 minutes.
- Carve the racks in between the rib bones and transfer to plates. Serve right away.

