



Rack of Lamb with Red Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 rack of lamb, bones Frenched
- 1/4 cup Dijon mustard
- 2 Tablespoons of fresh Rosemary, divided in half
- 1 Tablespoon of minced fresh Parsley
- 2 Tablespoons of butter, melted
- 1/2 cup bread crumbs
- 1 pound of red "B" potatoes, quartered
- 1/4 cup olive oil
- Salt and pepper to taste

Instructions

I picked up this lamb rack at Trader Joe's for just about \$15, pretty cheap for this luxury roast, and it was tender, juicy, and delicious.

Preheat the oven to 400 degrees

In a roasting pan just large enough to hold the rack, toss the potatoes with the olive oil, salt, pepper, and 1 Tablespoon of the Rosemary, roast for 1/2 hour.

While the potatoes roast, season the rack on all sides with salt and pepper, next spread the fat side of the rack with the mustard.

Toss the bread crumbs with the melted butter, combine with the remaining Rosemary and Parsley.

Pat the seasoned bread crumbs onto the Dijon coated rack.

After the potatoes have roasted 1/2 hour, place the rack, crumbed side up, on top of the potatoes.

Return to the oven and continue to roast for about 20 to 25 more minutes for medium rare.