

# RACK OF LAMB

SERVES 8

Cornelia Hoover, Adapted from *Barefoot in Paris*

Place the bread in food processor and pulse until uniform crumbs form. Measure 2 cups of crumbs and set aside.

Place the parsley, garlic, and butter in the food processor (no need to wash after bread), and process until finely minced. Add the bread crumbs and lemon zest, and pulse just enough to combine.

Place both racks of lamb in a roasting pan, fat sides up. Rub the tops with olive oil and sprinkle with salt and pepper. Roast the lamb for 10 min at 450°.

Remove the lamb from the oven and quickly press the parsley mixture on top of the meat. Return immediately to the oven and roast for another 15 min.

Remove the lamb from the oven and cover with aluminum foil. Allow it to rest for 15 min. Carve into chops and serve immediately.

## DEEDEE'S NOTES:

- Recipe may be prepped in advance. Prepare bread crumbs and parsley mixture earlier in the day. Cover and refrigerate.
- To French a rack of lamb is to clean the meat, cartilage, and fat between the tips of the rib bones to make for a more elegant presentation. While you can do this at home, your meat department can also easily do this for you.



## INGREDIENTS

*6–8 slices sturdy white bread, crusts removed\**

*4 cups loosely packed Italian parsley leaves*

*2 tbsp chopped garlic*

*½ cup unsalted butter, melted*

*2 tbsp grated lemon zest*

*4 racks of lamb, Frenched*

*Olive oil*

*1½ tbsp kosher salt*

*1½ tsp freshly ground pepper*

\*For a crunchier texture, you may substitute 2 cups panko for fresh bread crumbs.