GRILLED RACK OF LAMB

Serves 4

Lula

Ingredients

- ⅓ cup plus 2 Tbsp. extra-virgin olive oil, divided
- 3 Tbsp. Italian parsley leaves, coarsely chopped
- 2 Tbsp. fresh rosemary leaves
- 1 Tbsp. fresh thyme leaves
- 8 garlic cloves, coarsely chopped (¼ cup)
- 1 Tbsp. Dijon mustard
- 1 Tbsp. finely grated lemon zest
- One 2¼-lb. rack of lamb, trimmed
- 1 tsp. kosher salt, plus more as needed
- Freshly ground black pepper

Directions

In a blender or small food processor, add ⅓ cup olive oil, parsley, rosemary, thyme, garlic, mustard, and lemon zest, and blend until smooth.

In a large bowl, add the lamb rack, and season generously with kosher salt. Pour the marinade over the meat, and turn a few times to coat. Cover with plastic wrap and refrigerate for at least 3 hours or up to overnight.

When you are ready to cook the lamb, preheat one side of a grill or grill pan to medium-high heat. Set the rack meaty side down over the hottest part and cook until evenly browned 6–8 minutes. Turn the rack and continue cooking directly over the heat until browned, about 5 minutes more. Transfer the rack to the cooler side, cover with the grill lid or a large heatproof bowl, and continue cooking, turning once more, until the internal temperature reaches 130°F for medium-rare doneness, 15–20 minutes.

Transfer the lamb to a plate, tent loosely with foil, and set aside to rest for 10 minutes (the lamb will continue cooking as it rests). Enjoy with a bottle of 2018 Lula Cabernet Sauvignon.