

Rosemary Crusted Rack of Lamb

Serves 4

Small, whole roasts like rack of lamb benefit greatly from cooperative efforts of top and bottom heat working together to seal in moisture. With its open flame, the rotisserie gives you the benefit of both.

Ingredients

1 ea. 8-bone	rack of lamb, bones frenched
¼ cup	garlic, minced
¼ cup	fresh rosemary, minced
2 Tbsp.	Searing Seasonings
2 Tbsp.	extra virgin olive oil

Method

Rotisserie: IR Knob set at 9

- Trim and french the rack of lamb, leaving most of the fat cap intact. Set aside.
- Combine the rosemary, garlic, and Searing Seasonings in a small bowl.
- Cover the lamb with olive oil, then rub with the rosemary mixture, making sure the entire rack of lamb is covered evenly.
- Wrap the meat and refrigerate for 24 hours.
- Remove the meat from the refrigerator 2 hours prior to cooking. Place the rack of lamb in the center base of a small adjustable basket. Secure 4 skewers around the rack of lamb so the lamb is held firmly in place. The skewers should not be so tight as to create indentations in the meat.
- Hang the small adjustable basket in the GVR from the s-hook at the top of the basket.
- Roast until the internal temperature of the meat reaches 130 degrees. Remove from the rotisserie and allow the lamb to rest for 10 minutes before slicing.

