

ROASTED RACK OF AMERICAN LAMB WITH SALSA VERDE

Yield: 4 Servings

Ingredients	Amounts
Cilantro, finely chopped	½ cup
Mint, finely chopped	½ cup
Parsley, finely chopped	½ cup
Lemon, juiced	1 ea.
Lemon, zested	1 ea.
Capers, rinsed, drained, and finely chopped	2 Tbsp.
Anchovies, finely chopped	3 - 6 ea.
Black pepper, ground	as needed
Extra virgin olive oil	¼ - ½ cup
American Lamb rack	2 ea.
<i>Roasted Vegetables</i>	
Purple daikon, small	4 ea.
White daikon, cut into 2/3" obliques	1 ea.
Fingerling potatoes, halved or whole if small	6 ea.
Carrots, mid-sized, peeled and cut length-wise	1 ea.
Rosemary sprigs	1 ea.
Thyme sprigs	3 ea.
Olive oil	as needed
Salt	as needed
Black pepper, ground	as needed
Salt	as needed
Black pepper, ground	as needed
Olive oil	as needed
Breadcrumbs, for garnish	as needed

Method:

1. *For the Salsa Verde:* Mix all of the ingredients together. For a smooth salsa, purée all of the ingredients together in a blender.
2. Preheat the oven to 450°F.
3. French lamb rack. Remove some of the fat cap and score. Make sure to remove the elastin strip. Save trim for use in grind.

4. *For the Roasted Vegetables:* Steam each variety of vegetables until fork tender. Place vegetables in a roasting pan and top with sprigs of rosemary and thyme. Drizzle lightly with olive oil, salt, and pepper, and roast for 6 – 8 minutes until golden. If using a standard oven, roast for 12 – 15 minutes at 425°F stirring halfway through the cooking process.
5. Season rack with salt and pepper and rub with a thin coat of olive oil. Roast the rack for 16 to 18 minutes or until desired doneness. Remove and allow to rest for a few minutes.
6. Cut rack into double or single chops and plate with roasted vegetables. Spoon on salsa verde and garnish with breadcrumbs.

Note: If using a wood-burning oven, turn the racks and vegetables halfway through the roasting process so they are evenly cooked and caramelized.