

## **Herb Marinated Rack of Lamb**

Ask Your Favorite Butcher to Prepare:

A Frenched Rack of Lamb ( Each rack will feed two or three people for a main dish)

You will want to make a marinade using :

5 Cloves of fresh garlic, smashed and chopped

The juice and zest of one lemon

4 or 5 sprigs of fresh thyme, chopped

1 healthy sprig of fresh rosemary, chopped

Freshly cracked salt and pepper. Approximately 3/4 teaspoon of each

Several tablespoons of extra virgin olive oil

Combine all the ingredients. Marinade the lamb overnight. Alternatively, just top off the lamb and place it in a 400-degree oven for 35-40 minutes. I use a parchment-lined baking sheet.

And there you have it! Fancy dinner on the table!