

# Herb Crusted Rack of Lamb

Indirect cook on grill

2 FRESH RACKS OF  
LAMB  
OLIVE OIL  
FRESH PARSLEY

FRESH ROSEMARY  
FRESH OREGANO  
3 GARLIC CLOVES  
1 LEMON

Rinse rack of lamb and pat dry. Pull leaves off herbs and finely chop. Mince fresh garlic and mix with herbs. Rub rack with olive oil (do not use it heavy) Press herbs into the meat well. Squeeze lemon juice over the rack of lamb. Let rack marinate for a couple of hours. Option: can cover and marinate in refrigerator for a minimum of 8 hours. Make sure lamb has been out of refrigerator for at least an hour before placing it on a hot grill. Also, if you want bones to stay pretty, wrap them with aluminum foil as shown in the video tutorial.

**FOR THE GRILL.**

Use a couple of brick and wrap them with aluminum foil. Place in middle of grill to separate the cooking areas. You will use coals on one side only for hot zone. This hot side will be used for searing the meat, and the cool side will be used to cook the ribs until they reach the proper temperature.

Place rack on the hot side first. Stay with them while searing and turn frequently until the ribs are nice and brown. See tutorial for example of cook. Take ribs off hot side- and put-on cool side once they are nice and brown. Close top of grill and cook until internal temperature reaches 135 degrees. Let rack rest for 15 minutes before carving to serve, also remove foil wraps. Carve by slicing between each set of rib bones and serve immediately.

The rack on the video tutorial was cooked until the internal temperature was near 150 deg for a medium/well cook. Enjoy!!