

# MAPLE AND DIJON MARINATED HERB-CRUSTED RACK OF LAMB WITH ROASTED TOMATOES

Prepared by: Brad Patton, May 2018

Source: Food52.com

18-bone lamb rack, french-trimmed  
¼ cup maple syrup  
1 tablespoon dijon mustard  
1 tablespoon chopped oregano leaves  
1 tablespoon chopped rosemary leaves  
1 cup plain breadcrumbs  
2 tablespoons olive oil  
2 vine stems of cherry tomatoes  
Salt and pepper to taste

Marinate the lamb overnight with maple syrup and dijon. When ready to cook, let the lamb come to room temperature. Preheat oven to 400 degree F.

Brush the lamb with olive oil and season with salt and pepper. Heat a large non-stick pan over high heat and cook the lamb for 4 minutes on each side, just until browned and remove from heat.

Place the fresh herbs in a bowl with bread crumbs and olive oil. Toss to combine. Press the lamb into the breadcrumbs and place on a baking tray.

Place the tomato stems of the same baking tray and drizzle with olive oil and season with salt.

Roast for 15 minutes for rare or 20 minutes for medium. Let the rack of lamb rest for 5 minutes before serving.

*Brad's Notes: Great dish! I would make this again!*

