



Wildwood Ovens Mustard Crusted Lamb Rack

Recipe by Chef Nathaniel Fort



Ingredients:

- 1 Rack of lamb, fat trimmed off
- 2 Tbsp Dijon Mustard
- 1Tbsp Garlic Powder
- 1Tbsp Penzeys Lamb Seasoning
- TT Coarse Sea Salt
- TT Fresh Cracked Pepper
- 1Tbsp Olive oil

Procedure:

Trim the excess fat and the silver skin from the lamb rack. Spread the mustard evenly across the entire rack. Evenly coat the rack with your remaining seasonings (note: we recommend you add the ingredients separately). Cover with plastic wrap and leave out until the meat is about room temperature.

In a Wood Fired Oven:

Preheat your oven to about 600°F. Heat a ribbed grill pan or soapstone griddle up by placing it on a bed of coals or in the fire. Coat Lamb rack with olive oil and sear evenly on all sides while in the oven. Roast until you achieve your desired internal temperature (refer to chart below).

In a Conventional Oven:

Preheat your oven to 375° F. Heat your ribbed grill pan or soapstone griddle on your stove over high heat. Coat Lamb rack with olive oil and sear evenly on all sides. Roast until you achieve your desired internal temperature (refer to chart).

Rare	120 to 125 degrees F	Medium	140 to 145 degrees F
Medium Rare	130 to 135 degrees F	Medium Well	150 to 155 degrees F

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