

Chef Roger Weldon's Recipe:

Lanark Lamb Rack with Chimichurri Sauce Alphenblick's LanarkCounty frenched spring lamb rack

Method:

1. Frenching a rack of lamb—that is, removing the meat, fat and membranes that connect the individual rib bones—gives the rack a clean look.
2. Marinate lamb in chimichurri sauce.

For chimichurri sauce:

1/2 cup olive oil 1/4 cup fresh lemon juice

3 Tbsp red wine vinegar

2 cloves fresh garlic

2 minced shallots

1 Tsp kosher salt

2 tsp fresh cracked black peppercorns large bunch of fresh greens (spinach, kale, arugula)

Lots of fresh herbs 3 bunch parsley, 2 bunches cilantro, 1 bunch mint, 1 bunch basil -Mince the ingredients.

Combine all ingredients by hand or use a food processor and let set for at least 2 hours before serving. To Grill the lamb: Place the rack on a hot, preheated grill for about 2 minutes per side to sear the surface. Once you have done that reduce the heat or move the rack to a cooler part of the grill to allow it to roast for about 10 to 15 minutes per side. You need a meat thermometer to test the internal temperature as you go. You definitely do not want to over cook this dish. Lamb reached rare at about 120 degrees F. and medium about 150 degrees F. Allow for the rack to gain a couple of degrees after you remove it from the grill.