

Rack of Lamb with Apricot Marmalade

Serves 4-6

Main Ingredient:

2-3 medium racks of lamb

Spiced Oil Blend Ingredients:

¼ cup olive oil

1 tbsp. Garlic salt

½ tsp. Dried thyme, crushed

½ tsp. Dried rosemary, crushed

¼ tsp. Black pepper, crushed

Additional Ingredients:

½ cup orange juice

2 tbsp. Lemon juice

½ cup apricot marmalade

pinch of salt

pinch of white pepper

2 tbsp. Butter

¼ cup olive oil

Preparation:

Preheat oven to 475 degrees F. Prepare spiced oil. Coat the racks liberally with the spice blend. In a saucepan, blend apricot and lemon juice, marmalade, salt and white pepper. Simmer for 15 minutes. Add butter and keep warm over low heat.

Heat remaining olive oil in frying pan; brown racks for 2 minutes on each side until medium brown. Place racks in baking dish and bake for 12-14 minutes to medium rare. Check with meat thermometer for desired doneness. Remove racks from oven and let rest for 10 minutes. Cut meat into individual chops and glaze with marmalade mixture.

Leftovers may be frozen in an airtight plastic bag.

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