



RACK OF LAMB

Ingredients

Rack of Lamb

Garlic (6-10 cloves or 3-5 tsp minced)

Rub:

1 part Kosher Salt

1 part coarse black pepper

1/8 part ground rosemary



Instructions

Rub the rack of lamb with minced garlic. Sprinkle the roast with the spice rub mixture - rub to evenly coat.



Set smoker or oven temperature to 200-250°F. Smoke/Roast until the internal temperature reaches 130°F (about 2-3 hours). Remove and allow to rest for 30+ minutes. Preheat oven to 500-550°F. Sear in oven for 6 minutes.



Slice and enjoy!

