





# Mustard-Crusted Rack of Lamb

Makes 8 to 10 servings

½ cup Dijon mustard  
1 tablespoon salt  
1 ½ teaspoons ground black pepper  
3 cloves garlic, minced  
3 tablespoons chopped fresh rosemary  
¼ cup olive oil  
1 rack of lamb  
Fresh Mint Pesto, recipe follows

Combine all of the ingredients, except the lamb and the pesto, in a large mixing bowl, and stir them together. Place the lamb in the bowl, and cover it with the mixture. Cover the bowl, and set it in the refrigerator overnight.

When it's time to roast the lamb, preheat the oven to 375°F. Remove the bowl from the refrigerator, and add the lamb, and all of the sauce, to a heavy roasting pan. Roast the lamb for 40 to 45 minutes for medium-rare—more for medium or well done—but check it. Only you know your oven. Serve the lamb with the mint pesto.

# Fresh Mint Pesto

Makes about 1 ½ cups

24 cloves garlic  
1 cup fresh mint leaves  
¼ cup olive oil  
1 teaspoon salt  
½ teaspoon ground black pepper  
2 tablespoons red wine vinegar  
¼ cup mint jelly

Combine all of the ingredients in the bowl of a food processor fitted with the metal blade, and pulse them until they are combined but still slightly chunky.



*Any easier, and these impressive dishes would make themselves . . .*





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