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## Herb-Crusted Lamb with SLOMIXX®



### Ingredients

- 1 rack of lamb (7 to 8 chops) with bones frenched
- 1 clove of garlic, crushed
- 2 Tbsp rosemary chopped or crushed in mortar
- 2 Tbsp thyme chopped or crushed in mortar
- 2 Tbsp Olive oil
- 3 Tbsp SLOMIXX®



### Directions

1. Preheat oven to 450 degrees.
2. Rub the lamb rack with olive oil and season generously with SLOMIXX®
3. Rub the lamb with garlic, rosemary and thyme, pressing the mixture into the lamb. Twist pieces of tinfoil on the bone ends.
4. Place the roast, fat side down, on a rack in a roasting pan. Roast at 450 for 15 minutes, then turn over so bone side is down.
5. Reduce heat to 400 degrees and roast 5 minutes more. Test meat by pressing lightly with finger protecting them with paper towels. The meat should feel firmly springy to touch. If you prefer more cooking time, return to oven for a further 5 to 7 minutes. It should take 20-25 minutes for rare lamb. Internal temperature with meat thermometer should be 125-130 for rare.
6. Remove from oven, let rest 5-10minutes before slicing into chops

