

Uncle Bob's Rack of Lamb

Ingredients

Rack of Lamb
Uncle Bob's Cajun Dirty Rice Seasoning
Uncle Bob's Original Seasoned Salt
Ground Rosemary
Butter
Minced Garlic
Pecan Oil

Directions

1. Season rack to taste with:
2. Uncle Bob's Cajun Dirty Rice Seasoning
3. Uncle Bob's Original Seasoned Salt
4. Ground Rosemary (sparingly)
5. Marinate for at least 1 hour
6. Bring meat to room temperature
7. Preheat oven to 475
8. Prepare butter/garlic mixture using 3 tbsp of soft butter combined with 1 tbsp of minced garlic
9. Using a cast iron skillet, add oil (pecan oil preferred) and a sprinkle of Cajun Dirty Rice
10. Sear rack (fat side down) – sear thoroughly
11. Place skillet in oven at 475 for 12 minutes
12. Remove skillet from oven; remove rack from skillet and place on cutting board
13. Apply butter/garlic mixture and cover with foil; allow to rest for 10 minutes.