

A Recipe from...



CRUSTED RACK OF LAMB OR PORK

Recipe created by Chef Bruno Dehier

2 to 3 pounds of pork or lamb (fat trimmed)
Garlic & Salt Grinder
Garlic Gourmet Pepper Grinder
1 tsp dry rosemary
1/4 cup dijon mustard
1 cup garlic & herb bread crumbs(recipe below)
garlic olive oil

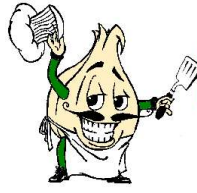
Preparation

Grind the garlic sea salt and garlic gourmet pepper onto the lamb rub in well
Rub in 1 tsp dry rosemary
Sear lamb in hot pan on all sides
Remove from pan
Brush all sides with dijon mustard
Dip lamb into into garlic herb bread crumbs (see below) and pat crumbs on
Place in shallowpan drizzle with garlic olive oil
Place in preheated oven at 425 degrees
Cook rare-15 min
Cook med-20 min
Cook well-25 min

GARLIC & HERB BREAD CRUMBS

1 cup bread crumbs
4 tbsp Farlic & Herb dip

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Goodness of
GARLIC

