

Slow Roasted Rack of Lamb

Recipe and Photo from biggreenegg.com.

Instructions:

Set the EGG for direct cooking at 300°F/149°C.

Using a small paring knife, make 20 (1-inch) cuts evenly all over the lamb.

Stuff each hole with a slice of garlic and a piece of rosemary. Brush the lamb with the olive oil and season with salt and pepper.

Transfer the lamb to the V-Rack and set the V-Rack in the Drip Pan. Put the Drip Pan on the grid and close the lid of the EGG. Roast for 2 to 2 1/2 hours, until the instant read thermometer registers 140°F/60°C. Remove the pan from the heat and let cool for 10 minutes.

Carve the lamb, transfer to a platter, and serve immediately.

Serves 6 to 8.

Ingredients:

- 1 (5 to 6-pound) leg of lamb
- 5 cloves garlic, thinly sliced
- 20 (1-inch) pieces fresh rosemary
- 1/4 cup extra-virgin olive oil
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

