

Slow-Grilled Lamb Chops with Pea & Mint Pesto

serves 4

Pea-Mint Pesto

6 oz.	Frozen Peas, Defrosted	¼ cup	Vegetable Stock
1 bunch	Fresh Mint, blanched	1 Tbsp	Good Quality Olive Oil
1	Garlic Clove	1 Tbsp	Lemon Juice
¼ cup	Parmesan Cheese (Optional)		

Lamb Racks

2	12 oz. 4-rib Lamb Racks	1 Tbsp	Fresh Rosemary, Roughly Chopped
4 Tbsp	Dijon Mustard	1 Tbsp	Fresh Thyme, Roughly Chopped
		To Taste	Salt & Pepper

1 Combine all pesto ingredients except the stock and oil in a food processor and blend until well combined.

2 With the motor running, slowly stream in vegetable stock to help make the mixture smoother.

3 Once all stock has been incorporated, add the oil and lemon juice. Taste and adjust seasoning with salt and pepper.

4 Light a grill set up with two zones: one for direct heat and one for indirect heat.

5 Mix the mustard and herbs. Season the lamb with salt and pepper. Coat the meaty sides of the racks with the mustard mixture.

6 Set the lamb over high, direct heat, mustard side down, until browned, 4-6 minutes.

7 Turn the racks and cook another 3-4 minutes.

8 Once browned well on the outside, move to indirect heat. Cover and cook until lamb reaches an internal temp of 130°F (medium rare), 12-15 minutes.

9 Allow to rest for 10 minutes, then slice and serve with pesto sauce.

