

Rack of Lamb

Ingredients

8 rib lamb rack, frenched

Big Green Egg Classic Steakhouse Seasoning

Olive oil

Method

Remove the silver skin and trim excess fat from the lamb rack (you can leave the fat cap on or remove it – this is personal preference. If you leave it on, score the fat with a sharp knife).

Cover the bones with foil. Smear the lamb with olive oil and generously rub with seasoning.

Set the EGG for indirect cooking with the convEGGtor at 225°F/107°C with one chunk of cherry or hickory smoking wood.

Add a disposable drip pan to the convEGGtor to catch any drippings. Add the lamb and cook until the internal temperature hits 140°F/60°C. Remove from the EGG and rest under tented foil for 15 minutes.

While the lamb rests, carefully remove the convEGGtor to set the EGG for direct cooking. Open the vents to increase the EGG temperature to 550°F/288°C. Sear the outside of the lamb; re-season if necessary.

To serve, cut the lamb between the ribs.

Big Green Egg
The Ultimate Cooking Experience®

