

Simple Rack of Lamb with Rosemary and Lavender

Serves 4 | Start to finish: 45 minutes (plus overnight marinating)

With rosemary and just a whisper of lavender, this lamb comes together quickly, followed by an overnight marinating session in the fridge. Make space on the serving platter for the crisped, herbed breadcrumbs that collect at the bottom of the roasting pan.

1/4 cup finely chopped fresh rosemary

3 teaspoons dried culinary lavender, chopped

2 cloves garlic, finely chopped

1/4 cup olive oil

1 Frenched rack of lamb (about 1 1/2 pounds), trimmed

Salt and freshly ground pepper

1/2 cup panko breadcrumbs

Stir 2 tablespoons of the rosemary, 2 teaspoons of the lavender, the garlic and 2 tablespoons of the olive oil together in a small bowl. Smear this mixture onto the lamb on all sides, and let marinate in the refrigerator, covered, up to 24 hours.

Preheat the oven to 450 degrees. Transfer the lamb to a roasting pan, fat side up, and season with salt and pepper. In a mixing bowl, blend the remaining 2 tablespoons rosemary, teaspoon lavender, 2 tablespoons olive oil, breadcrumbs, a pinch of salt, and a grinding of pepper together with your hands until evenly moist. Pat the breadcrumb mixture onto the lamb in an even layer.

Roast for 25 to 30 minutes, until the lamb registers 125 degrees on an instant-read thermometer for medium-rare. Let rest 10 minutes, then carve into chops and serve.