

Entertaining *Chic!*

Modern French Recipes & Table Settings for All Occasions

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RIZZOLI
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Rack of Lamb

Serves 4

Ingredients

2 tablespoons olive oil
1 rack of lamb
2 whole heads garlic, halved crosswise
1 tablespoon herbes de Provence
Salt and pepper
Mixed garden peas (sugar snaps, petits pois, and snow peas), tomatoes Provençal, or cooked potatoes, for serving

Preparation

Preheat the oven to 450°F (240°C). Coat a baking dish with olive oil. Scrape the fat off the rack of lamb with the tip of a knife, without touching the flesh. Place the rack of lamb in the prepared baking dish, fat side up, along with the garlic. Sprinkle with the herbes de Provence. Season with salt and pepper. Bake for 5 minutes. Lower the oven temperature to 400°F (210°C) and cook for another 15 minutes. At the end of the cooking time, cover the lamb with a sheet of aluminum foil. Let rest for 15 minutes, then carve into individual ribs. Serve immediately with the garden peas.

Preceding pages A suit of armor and an Asian black bear wearing a fez flank a Jacobean carved cupboard in this small sitting room, where lunch for four will feature the quintessentially French dish of *carré d'agneau du printemps* (rack of spring lamb). *Opposite* Lamb chops are incredibly delicious and tender. Here, the chops have been Frenched, meaning that the meat has been scraped from the ends of the rib bones.