

## Rack of Lamb with Honey-Rosemary Glaze

Sure, rack of lamb is pricey, but its amazing combination of simple and spectacular make it a star for a small dinner party. This honey glaze takes but a minute to throw together. If you want to double the recipe, use two large skillets. Only own one large skillet? Sear the racks individually in the pan and lay the racks, meaty side up, on a foil-lined sheet pan to roast. Make sure you have your exhaust fan on as this can get smoky.

### Ingredients

2 cloves garlic, smashed  
2 (8-rib) frenched racks of lamb (about 1¼ to 1½ pounds each), trimmed of all but a thin layer of fat  
Kosher salt and freshly ground black pepper  
1 tablespoon plus 2 teaspoons olive oil, divided  
1/2 cup honey  
2 teaspoons coarsely chopped fresh rosemary  
2 teaspoons finely grated lemon zest  
2 teaspoons crushed red pepper flakes

### special equipment

12-inch cast-iron skillet or other large heavy oven-proof skillet  
instant-read or meat thermometer

### Directions

Rub the garlic all over the lamb. Season the lamb generously with salt and black pepper, and rub all over with 1 tablespoon of the oil. Let sit at room temperature for 30 minutes.

Meanwhile, combine the honey, rosemary, lemon zest, and red pepper flakes in a heat-proof bowl (a glass measuring cup works well) and set in a warm spot — a clear spot on the stovetop would work. The heat will loosen up the honey enough to brush onto the lamb. You don't want the honey too loose or it'll run off of the lamb. You can also gently heat the honey mixture in a small saucepan over low heat and set aside while the lamb is cooking.

Preheat oven to 400 degrees. Scrape the garlic off of the lamb. Heat a 12-inch cast-iron skillet over medium-high heat until hot. Add the remaining 2 teaspoons oil to the pan. Place one rack of lamb, fat side down, and sear until nicely browned, about 4 minutes. Flip and brown the other side. Give the ends a quick sear as well. It's not necessary to sear the bottom as it will brown in the pan as they roast. Transfer to a plate or platter. Repeat with the other rack of lamb. Using tongs, arrange racks facing each other, bones facing up and intertwined for support, forming a tent shape. Roast until lamb is cooked to desired doneness, 120 degrees for medium-rare, approximately 12-15 minutes, depending on the thickness of your lamb and how long it was seared. After removing from the oven, the temperature will continue to rise to 125 degrees as the lamb rests.

Transfer the lamb to a cutting board and brush the meat generously with the honey mixture. Let it rest for 10 minutes. Slice between bones into individual chops and transfer to a platter. Drizzle any remaining honey mixture over the lamb, if you'd like, and serve.

**total time:** 1 hour 35 minutes

**active prep:** 30 minutes

**serves:** 4

**difficulty:** *easy*