

# Smoked Rack of Colorado Lamb

Lamb with Altitude is what they say, I say... the best lamb ever. Let's have some fun with this recipe while we drive that wood fired flavor thru the rack and into our roasted vegetables. Let Colorado Lamb be the centerpiece at your next family gathering

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**Yield:** 2 Roasted Racks – Serving 6-8 people

**Prep time:** 25 Minutes

**Cook time:** 1-1.5 Hours of 180 degree smoke – 20-25 minutes sear

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 ea	Lamb, Rack, Colorado	8 Bone rack
2 Tbsp	Oil, Olive	
Taste	Game On Rub, 5280 Culinary	Season to taste
Or		
Taste	Prime Rib Rub a Dub, 5280 Culinary	Season to taste
<b>VEGETABLE RECIPE – qty determined by appetite</b>		
2 TBSP	Oil, Olive	
Taste	Garden Rub, 5280 Culinary	
	Carrots, Baby, With top	Washed, cut in half
	Onions, Baby or pearl	Peeled, cut in half
	Peppers, Mini Sweet	Washed, cut in half
	Mushrooms, Crimini	Stem removed, cut in half
	Celery, Tops w/leaves	Washed, cut into 2" tops
	Potatoes, Fingerling	Par cooked, cut in half

## Prep Directions:

- Load Traeger with Reserve Blend (or choice) of pellets
- Pre heat Traeger to 180 Degrees

- *Prep all vegetables as shown above and place into a mixing bowl*

## ***Cooking Directions:***

### **Preparation:**

- Load Reserve Blend Pellets and Preheat Traeger to 180 Degrees
- Open Lamb package, pat dry
- Trim rack as shown in the video to remove the cap, expose the bones and french
- Drizzle Lamb with about 2 Tbsp olive oil, rub oil into the front and back of the rack
- Season with Game On or Prime Rib Rub A Dub as heavy or as light as you like
- Allow to rub to sit on lamb for 15-20 minutes
- Place lamb onto the Ironwood and place the probe into the loin, covering as much of the probe as possible
- Smoke Lamb at 180 degrees until internal temp reaches 105 degrees
- While lamb is smoking, place all vegetables into a stainless steel mixing bowl, season and place onto your vegetable grilling pan
- Once lamb reaches internal temp of 105 degrees, Remove Lamb to small tray and turn Ironwood to 450 degrees
- Once Ironwood reaches 450 degrees, place vegetables onto the grill and cook for 5 minutes
- Using tongs, turn the vegetables to continue cooking all sides
- Add the lamb back to the Ironwood and insert the probe, cook at 450 degrees until lamb reaches internal temp of 130 degrees – approx. cooking time – 10-12 minutes
- Continue to stir vegetables every 10 minutes
- Once lamb hits internal temp of 130 degrees, remove to a small pan and allow to rest
- Using tongs and towel, remove the vegetables and place onto a platter
- Arrange the Lamb racks on top of the vegetables
- Serve with Gremolata either on top of lamb or on the side
- Slice the rack into chops and serve with the vegetables
- Serve with Fire Honey or baste with Fire Honey for a nice sweet heat

## ***Grills / Grill Gear Used:***

- |                                    |                          |
|------------------------------------|--------------------------|
| • Traeger, Ironwood 885            | <b>Ace SKU - 8016786</b> |
| • Pellets, Reserve Blend           | <b>Ace SKU – 8015887</b> |
| • GrillMark Vegetable Grill Basket | <b>Ace SKU – 8454449</b> |

## ***Shopping List (Products Used):***

- |                                      |                          |
|--------------------------------------|--------------------------|
| • Prime Rib Rub A Dub, 5280 Culinary | <b>Ace SKU – 8562035</b> |
| • Garden Rub, 5280 Culinary          | <b>Ace SKU – 8561920</b> |
| • Game On Rub, 5280 Culinary         | <b>Ace SKU – 8561987</b> |
| • Fire Honey, 5280 Culinary          | <b>Ace SKU - 8017719</b> |