Big Green Egg – Rack of Lamb

There is something amazing about lamb cooked on the Big Green Egg, the flavor of charcoal pairs so nicely with the richness of the lamb. This is one epic recipe. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 2 Servings (1 Rack of Lamb)

##### **Prep Time:** 5 Minutes

##### **Cook Time:** 20-35 Minutes (our recipe video shows lamb after 28 Minutes of cooking)

**Cook Temp**: 450˚ - Direct Heat

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 – 2 ½ lbs **Lamb, Rack, Frenched I prefer Colorado lamb**R

### 2 tbsp **Oil, Canola/Olive Blend**

### 4 tbsp **Game On Rub, 5280 Culinary**

### Garnish Sauce

### 1 Cup **Tomato Chutney**

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedilight starters or an EGGniter

Heat to temp of 450˚ and adjust lower and upper vents to hold at 450˚

While grill is heating up – prep chicken lamb as follows

Trim or clean Lamb rack as needed. If you are buying a frenched lamb rack, the trimming will be done for you

Add light oil to coat lamb rack on both sides

Season to taste on both sides with Game On Rub

Allow to sit on the counter for 10-15 minutes while grill reaches cooking temperature

Burb Big Green Egg and Open dome

Add Lamb Rack – BONE side down first, add towards center, but not directly in the center of the grill grate

Grill on the first side for 10 minutes, check temperature and cook for another 10 minutes on the first side (moving the lamb around if you have a hot spot in your charcoal). Turn lamb over, move to the more indirect part of the grill grate and grill the top side for 8-10 minutes or until desired doneness is reached

Using tongs, remove lamb from the grill and bring into the kitchen. Allow to rest for 3-5 minutes

Serve with chutney and devour

**SHOPPING LIST**

Big Green Egg, Large Ace SKU – 8797946

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

Game On Rub, 5280 Culinary Ace SKU - 8561987