**RACK OF LAMB**

2 (1 ½ to 1 ¾ lb.) racks of lamb, bones frenched

Fine sea salt

Freshly ground black pepper

½ cup hazelnuts, finely chopped

2 small garlic cloves pressed

2 tsp. minced fresh mint leaves

1 tsp. each minced fresh oregano and rosemary leaves

4 tbsp. Extra Virgin Olive Oil, divided. (Use Sage & Onion or Herbs De Provence)

1 teaspoon of Honey Ginger Balsamic Vinegar

1. Trim lamb racks of excess fat: brush balsamic vinegar each side of rack of lamb season as desired the sea salt and pepper and let stand 15 to 30 minutes.
2. Stir together hazelnuts and next four ingredients: set aside. Position a reach in oven to 400\*.
3. Cook lamb in 2 tbsp. of olive oil in a large skillet over high heat. 2 minutes on each side or until browned. Remove from heat.
4. Brush meaty sides of lamb racks evenly with remaining oil; cover with hazelnut mixture. Arrange lamb, crusted side up, on a rimmed baking sheet. Bake for 20minutes or until a thermometer inserted into thickest portion registers 125\* (rare) or desired degree of doneness.
5. 5. Remove lamb from oven to a cutting board. Cover loosely with aluminum foil: let stand 3 to 5 minutes. Cut between bones into chops, and serve. (place a few sprigs of rosemary and mint around the platter)

Serves 4

A Toast to All Things adaption by Linda