

Rack of Lamb with Ancho & New Mexican Chiles

Entrée / Lamb

Servings: 4 to 6

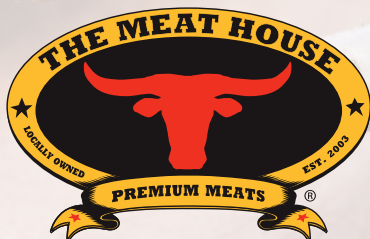
Prep Time: 25 minutes

Total Time: 3 hour 15 min

- 2 (8 bone) racks of lamb
(not frenched) - fat trimmed
- 3 dried, whole New Mexican chiles, seeded
- 3 dried, whole Ancho chiles, seeded
- 6 unpeeled garlic cloves
- 1 cup of coarse chopped red onion
- 2 Tbsp of balsamic vinegar
- 1 tsp dried oregano
- Olive oil - for grilling
- Salsa - chef's choice
- 1/4 cup honey
- 1/4 tsp ground cumin
- 1/2 cup of coarse chopped cilantro
- 1/4 cup crumbled ricotta salada or cotija cheese
- Kosher salt
- Freshly ground pepper

Instructions

1. Heat a cast-iron skillet. Add unpeeled garlic cloves and toast over medium heat for about 10 minutes, until the skin is blackened in spots. In the same skillet, toast the New Mexican and Ancho chiles. Press with spatula and turn once, until pliable and fragrant, about 1 minute.
2. Transfer the chiles to a heatproof bowl and cover with hot water. Microwave at high power for 1 minute or until the chiles are completely rehydrated. Transfer the chiles to a blender and add 1/3 cup of their soaking liquid. Peel the garlic and add to the blender with the honey, vinegar, oregano, cumin, salt and pepper to taste. Purée and strain.
3. Rub the lamb with 1/3 cup of the purée. Let stand for 2 hours or overnight. In a small sauce pan, simmer the remaining purée with 1/4 cup of water and keep warm. Light grill and clean and oil the grates.
4. Grill lamb over medium high heat. Turn and rotate the racks until lightly charred on the outside. Insert an instant read thermometer in the center of the meat. For medium rare, thermometer should register 135 degrees, about 30 minutes. Lower temperature if meat starts to burn.
5. Transfer the lamb to a carving board, let rest for 5 minutes. Carve into chops and serve with your favorite side dish or salsa.



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