

## Crumb-Crusted Rack of Lamb

### Ingredients

- 2 (1¾ to 2 pound) racks of lamb, fat trimmed to ⅛ inch
- 1 cup panko bread crumbs
- 2 Tbsp plus 1 teaspoon extra-virgin olive oil
- 2 Tbsp minced fresh thyme
- 6 garlic cloves, minced
- 4 anchovy fillets, rinsed, patted dry, and minced (optional)
- Kosher salt and pepper
- 2 Tbsp minced fresh parsley
- 1 Tbsp grated lemon zest
- ¼ cup Dijon mustard

### Preparation

1. Adjust oven rack to middle position and heat oven to 300°
2. Combine panko; 2 tablespoons oil; thyme; garlic; anchovies, if using; 2 teaspoons salt; and 1 teaspoon pepper in 12-inch nonstick skillet
3. Cook over medium heat, stirring frequently and breaking up any clumps, until golden brown, about 5 minutes
4. Transfer to shallow dish
5. Stir in parsley and lemon zest
6. Wipe skillet clean with paper towels
7. Set wire rack in rimmed baking sheet
8. Pat lamb dry with paper towels, sprinkle each rack with 1 teaspoon salt, and season with pepper
9. Heat remaining 1 teaspoon oil in now-empty skillet over medium-high heat until just smoking
10. Place 1 rack in skillet and cook until well browned, 2 to 4 minutes per side, using tongs as necessary to stand up rack to brown loin portion
11. Transfer to prepared wire rack
12. Pour off all but 1 teaspoon fat from skillet and repeat cooking with remaining rack of lamb
13. Let lamb cool for 5 minutes
14. Brush lamb all over with mustard
15. Working with 1 rack at a time, transfer lamb to panko mixture, turning to coat all sides and pressing gently to adhere
16. Return lamb to wire rack, fat side up
17. Roast until lamb registers 135° for medium, 40 to 50 minutes
18. Transfer to carving board and let rest for 15 minutes
19. Cut between bones to separate chops
20. Serve

