Chef from the Hood Recipes

Chef:
Fiesta and Pacific Markets

Recipe:
Crown Roast of Lamb

Ingredients

Narsai's Assyrian Rack of Lamb!

Served at legendary Narsai's Restaurant in San Francisco 1/2 bottle Narsai's Assyrian Marinade (find at Pacific/Fiesta) 2 & 1/2 lamb racks, each with 8 to 9 ribs Place lamb in large zip plastic bag. Add marinade. Press air out of bag and zip it closed. Marinate overnight or several hours (in fridge). Let meat come to room temp (about 45 minutes) before roasting. Wipe off excess marinade. Brown both sides well under broiler. Preheat oven to 350°. Roast to internal temp. of 135° for medium-rare (15-25 minutes)

There is nothing more spectacular than a crown roast on your Easter table... and it's easier to make than you might think! Easy Method: Preheat oven to 450°. Wipe roast with a cloth. Protect ends of bones with foil to prevent burning. Cook 35 to 40 minutes or until internal temperature reaches 140-145 degrees. (We recommend cooking your crown roast unstuffed.) Serve immediately.