

RACK OF LAMB  
WITH CARAMELIZED SHALLOT  
AND THYME CRUST ☉

- 1½ tablespoons olive oil
- 3 large shallots, chopped (about  
½ cup)
- 3 tablespoons balsamic vinegar
- ½ cup fine fresh bread crumbs
- 1½ tablespoons chopped fresh  
thyme leaves or 2 teaspoons  
dried thyme, crumbled
- a frenched rack of lamb  
(7 or 8 ribs) at room  
temperature, trimmed of as  
much fat as possible
- 1 teaspoon Dijon mustard

*Accompaniments if desired:*  
stir-fried spinach and potato  
gratin (recipes follow)

Preheat oven to 400° F.

In a small skillet heat oil over moderate heat until hot but not smoking and cook shallots with salt and pepper to taste, stirring, until golden, about 5 minutes. Add vinegar and boil until liquid is evaporated. Remove skillet from heat and stir in bread crumbs, thyme, and salt and pepper to taste.

Season lamb with salt and pepper and arrange, ribs side down, in a small roasting pan. Spread meat side with mustard and pat on crumb mixture evenly. Roast lamb in middle of oven until a meat thermometer registers 135° F. for medium-rare, 25 to 30 minutes.

Carefully transfer lamb to a cutting board and let stand 5 to 10 minutes. Slice lamb into chops. Serves 2 generously.