



# ANCHO CRUSTED LAMB CHOPS

**RECIPES FROM CHEF JASON MCGRAW**

# ANCHO CRUSTED LAMB CHOPS

|         |                                    |
|---------|------------------------------------|
| 5 racks | Lamb Racks - frenched<br>12-14 oz. |
| 4 oz.   | Achiote Paste                      |
| 2 oz.   | Ancho Dark Chile Powder            |
| 2 oz.   | Garlic Cloves- minced              |
| 2 oz.   | Olive Oil Blend                    |
| 1 tbsp. | Kosher Salt                        |
| 1 tbsp. | Black Pepper- table grind          |

*Servings- 12*

## **Instructions:**

1. In mixing bowl, add ancho chile powder, achiote paste, garlic, olive oil, salt and pepper. Mix into loose paste.
2. Cover lamb racks with paste mix and marinate for approximately 4 hours.
3. On hot grill, mark the lamb chops.
4. Finish in convection oven at 350 degrees until medium rare.
5. Remove and let sit for 5 minutes.
6. Slice into 2 bone portions.

*A signature of Levy Restaurants*