

# Rack of Lamb with Mustard Japanese Panko Crust

**Yield:** 4 serves | **Rating:** 5/5 | **Prep:** 5 min | **Cook:** 45 min | **Room Temp:** 2 hr | **Source:** Ukulele Jay BBQ Original Recipe

This simple rack of lamb must be done over charcoal with a wood chunk for the ULTIMATE in tenderness and flavor. You can do it in an oven and it will be excellent but not the same as with charcoal and wood.

## Ingredients

- 1 Rack of Lamb (Costco has great New Zealand Lamb)
- 1 Japanese Panko bread crumbs (not Italian)
- 1 Salt (favorite seasoning)
- 1 Dijon mustard

## Notes

Serve with Pinot Noir, garlic cheesy bread

## Pairings

Pinot Noir is great with this dish.



## Instructions

1. Place your rack of lamb on a foil sheet.
2. Salt/Pepper moderately (or use your favorite seasoning).
3. Cover entire rack of lamb moderately with Dijon or brown mustard.
4. Then season again and leave out for 2 hours to get to total room temperature.
5. Cover rack of lamb with Japanese panko crumbs (not Italian). Make sure there are no visible spaces of lamb showing.
6. Sprinkle light salt over panko.
7. Cook at 375°F (if oven) or place on charcoal smoker with Cherry Wood chunk. I used a PK360 smoker/grill in an offset configuration.
8. Turn over rack of lamb half way through the cook with bones AWAY from direct fire or they burn.
9. Remove immediately when internal temperature reaches 145°F and let it rest for 10 minutes uncovered.
10. Slice and serve and enjoy that crispy panko and mouth watering tender rack of lamb!