

# Indian Spiced Rack of Lamb

Serves 2

*An aromatic yogurt marinade brings traditional Indian flavors to this rack of lamb, while the steady heat of the rotisserie keeps the meat moist and delicious. We like to serve this recipe astride a pickled red onion salad for its color contrast and complimentary flavors.*

## Ingredients

1 ea. rack of lamb, fat cap removed, bones frenched

## Marinade

2 Tbsp. yogurt  
1 Tbsp. lemon juice  
1 tsp. fresh ginger, grated  
2 Tbsp. cilantro, minced  
1 Tbsp. coriander seeds, roasted and ground  
½ Tbsp. cumin seeds, roasted and ground  
½ tsp. cayenne pepper  
¼ tsp. nutmeg  
¼ cup canola oil  
1 tsp. coarse kosher salt

## Method

### Rotisserie: 5 to 10-inch Flame Height

- Combine all of the marinade ingredients in a large bowl. Cover the rack of lamb with the marinade and let it marinate in the refrigerator for 4 to 5 hours.
- Before cooking, remove the lamb from the refrigerator and temper for 30 minutes.
- Place the rack of lamb in a four arm basket and hang the spit in the rotisserie.
- Cook until the thickest part of the meat reaches 135 degrees. Remove the lamb from the rotisserie and allow it to rest for 10 minutes before serving.

*Garnish with springs of fresh mint.*



[www.woodstone-corp.com](http://www.woodstone-corp.com)  
Call us Toll Free at 1-800-988-8103