

**COFFEE CRUSTED RACK OF LAMB WITH
HOMEMADE RED JALAPENO-MINT JELLY**
From the Kitchen at Kessler Canyon

Serves: 4

Chef Leonard McNab (970)-283-1145



FOR THE LAMB...

2 Rack of Lamb. Eight Bones Each
1 Tablespoon Garlic. Minced
2 Tablespoon Fresh Rosemary. Chopped
1 Tablespoon Fresh Thyme. Chopped
1 Tablespoon Fresh Cracked Pepper
3 Tablespoons Canola Oil

FOR THE MINT JELLY...

1 3/4 Cups Fresh Mint, Chopped Fine
1 1/2 Cups Water
3 1/2 Cups Sugar
1/2 Cup Cider Vinegar
2 Tablespoon Fresh Lemon Juice
2 Red Jalapeno. Fine Diced
1 Pouch Liquid Fruit Pectin

FOR THE COFFEE CRUST...

1/2 Cup Finely Ground Coffee
1/2 Cup Lawrey's Seasoning Salt
1/2 Cup Sugar



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1. Bring 1 1/2 cups mint and water to a boil in a small saucepan. Remove from heat, cover, and let stand for 30 minutes to steep. Strain through a lined sieve pressing with the back of a spoon to extract as much liquid as possible; discard mint.
2. Combine mint liquid, sugar, vinegar, lemon juice, and peppers in a large stainless steel or enamel saucepan. Bring to a full boil over high heat and boil hard for 2 minutes, stirring constantly. Remove from heat; stir in pectin and remaining mint. Pour into mason jars and allow cooling.
3. Turn on grill to high. Pre-heat oven to 500 F.
4. Mix garlic, herbs, pepper and oil together in a bowl. Cut your racks in half (four bones per person) and place into bowl with garlic herb marinade. Coat well. Let set for 2 hours in the fridge.
5. Mix all ingredients together for the coffee crust in a small bowl and set aside.
6. Place your marinated lamb on the grill and sear nicely. Every time you turn the lamb over sprinkle some coffee crust over them to build a nice crust. Remove from grill and roast on a sheet pan in your oven for 15 Minutes. Allow time for them to set after cooking.

