

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 Prairie Street Co Whole Rack of Lamb

1 pound mushroom blend, cleaned and chopped

2 cups artichoke hearts, halved

1 small red onion, sliced

1 lemon

2 cloves garlic, minced

1/4 cup fresh parsley, finely chopped

extra virgin olive oil

fresh ground black pepper

kosher salt

- 1** Set your grill for direct and indirect cooking, so you have a hot and cool zone
  - Direct cooking is when heat is directly under the food / pan
  - Indirect cooking is when the heat is on either side or on one side without heat under the food / pan
- 2** Place a cast iron skillet on the direct zone of the grill (skillet directly over heat)
- 3** Season the rack of lamb with kosher salt and freshly ground black pepper
- 4** Place the seasoned lamb rack on the indirect section of the grill and close the cover
- 5** Prep the mushrooms, chopped garlic, red onions, chopped parsley and drained artichokes
- 6** Check lamb internal temp at 125°F-130°F / 52°C-54°C.
- 7** Flip lamb over for 1 minute on direct zone to crisp the fat
- 8** Remove lamb and lightly tent with foil
- 9** Combine the different mushrooms and spread 2 tbsp olive oil over
- 10** In the hot skillet, add the 2 tbsp olive oil
- 11** Add the mushrooms and stir
- 12** Close the lid and cook for 2 minutes
- 13** Add the sliced red onions and stir, then close the lid and cook for 2 minutes

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Add the artichokes, close the lid and cook 2 more minutes

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When vegetables are lightly caramelized, season with 2 tsp kosher salt, 1 tsp black pepper ground

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Squeeze the juice of 1 lemon over the vegetables and hit with 2 more tablespoons of olive oil

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Add the chopped parsley and toss

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Arrange the vegetables on a platter

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Carve the lamb between the bones, leaving 3 bones intact

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Arrange the lamb around the vegetables

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Drizzle with olive oil and a little fresh lemon

Bon appetit!