

Grilled Rack of Lamb and Summer Vegetables

Tender lamb charred to perfection along with summer squash, zucchini, corn and tomatoes. This is what summer is all about!

Ingredients:

12 garlic cloves (about 1 head)
3 large shallots
1 cup packed fresh herbs , such as parsley, basil, thyme or mint, plus extra for garnish
½ cup plus 2 tablespoons extra-virgin olive oil , divided
¼ teaspoon crushed red pepper flakes
2 racks of lamb , about 2 pounds each, frenched trimmed

3 teaspoons kosher salt , divided
2 teaspoons black pepper , divided
2 green zucchini , sliced on diagonal ½-inch thick
2 yellow squash , sliced on diagonal ½-inch thick
2 ears corn , husked and broken in half
1 bunch on-the-vine tomatoes
balsamic glaze for serving, store-bought or homemade

Directions:

Combine garlic, shallots, fresh herbs, ½ cup oil and crushed red pepper flakes in the bowl of a food processor. Process until mixture forms a thick paste, about 30-45 seconds.

Place lamb racks on a large, parchment-lined, rimmed baking sheet. Evenly slather the paste on both sides of the lamb. Tent foil over the lamb and refrigerate at least 4 hours or overnight. Remove lamb from refrigerator and let sit at room temperature 1 hour. Sprinkle racks all over with 2 teaspoons salt and 1 teaspoon black pepper. Wrap exposed lamb bones with aluminum foil.

On another large, parchment-lined, rimmed baking sheet, coat vegetables with remaining 2 tablespoons oil, remaining teaspoon salt and remaining teaspoon pepper.

Preheat a gas grill over high heat (500°F) on one side or two-thirds of grill depending on size. Place lamb, fat cap sides down, on oiled grates over lit side of grill. Grill, covered until browned and charred, 7-8 minutes. Flip lamb, and move to oiled grates on unlit part of grill. Grill, covered, to desired degree of doneness, or until an instant-read meat thermometer inserted in thickest portion registers 125°F for medium-rare, 15-20 minutes, flipping racks halfway through cooking time. Remove from grill and tent with foil. Let rest 10 minutes while grilling vegetables.

Place corn halves and zucchini slices directly on lit grill grates. Grill corn 12-15 minutes moving every few minutes, grill zucchini and squash 3-4 minutes per side, and tomatoes about 5 minutes without turning.

Cut lamb into chops. Arrange chops and vegetables on a large platter or sheet pan.

Serve with balsamic glaze and garnish with fresh herbs. Enjoy!

