Rack of Lamb

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2 racks, trimmed and season with salt pepper basil chopped, garlic, and olive oil

Creamy coconut Polenta

1 lb yellow cornmeal coarse
1 can (12 oz.) coconut milk
1 quart chicken stock
2 tbsp. butter, salted
1 tbsp salt

Mint Jus

1 cup beef stock
2 oz. onion rough chop
1 tbsp. cornstarch, mixed with 2 tsbp. water
1 bay leaf
salt and pepper to taste
2 tbsp. mint chopped

Preheat oven to 375F

1. Heat olive oil in sautee pan until hot. Sear lamb on both sides (2 minutes each side). Finish in oven anywhere from 2-8 minutes depending on the desired temperature.

Coconut polenta

1. Heat in pot. Coconut milk, stock, butter and salt until boiling.
2. Add in a thin stream while stirring constantly the cornmeal. Let come to a boil and reduce to the lowest heat possible. Let simmer until done about 20 minutes.

Mint Jus

1. In small sauce pot. Mix the beef stock, onions, bay, and salt and pepper. Let come to a boil, reduce to a simmer. Let cook for 2 minutes for flavors to concentrate. Add the cornstarch bring back to a boil and reduce to a simmer until thicken to desire consistency. Finish with the mint, and adjust taste if necessary with 1 tsp. brown sugar.