

Kona Coffee Roasted Rack of Lamb

4 oz. whole Kona coffee beans
2 Tbsp. Dijon mustard
2 Tbsp. Brown sugar
1 tsp. Cracked black pepper
1 tsp. Salt
1 Tbsp. Dried herb mix (equal parts tarragon, basil, oregano, thyme)
1 c. strong Kona coffee
¼ c. Cabernet Sauvignon
½ c. salad oil
2 large (8 point) racks of lamb, trimmed of excess fat

In a heavy pan, lightly toast coffee beans and black pepper. Remove from pan and crack coffee beans and pepper together. Combine all dry ingredients in a mixing bowl.

Mix together mustard, coffee/pepper mixture, wine and brewed coffee. While mixing add oil to mixture in a slow, steady stream. Marinate lamb rack within mixture and refrigerate for at least 6 hours, or overnight if possible.

To roast: Preheat oven to 375°. Cover bones with foil to protect them from burning. On medium high heat, sear both sides of lamb in an ovenproof skillet. Roast in oven for 8 to 10 minutes, or until firm. Cut lamb into chops and serve with grilled vegetables and roasted potatoes.

To barbeque: Prepare grill. Cover bones with foil to protect them from burning. Cook lamb evenly, turn racks continuously so as to not over cook.