

Kick Keswick Candy Lamb

Adapted from Gourmet Magazine, March 2007

Serves Four

Oven at 375

MARINADE

½	cup vegetable oil	Mix together.
3	lg. garlic cloves minced	
2	TBS. chili powder	
2	tsp. ground cumin	
2	tsp. black pepper	
1	tsp. cayenne	
3 ½	tsp. salt	

2	Racks of Lamb	Cover completely with the marinade. Can be chilled for up to 8 hours. (Or not. Sometimes you just have time to put the stuff on the chops and put them in the oven.) Bring to room temperature before roasting. Or, put the marinade and leave them out for a couple of hours, turning them over every half hour.
	Or	
8	Loin Lamb Chops	

Place the racks/chops in a cast iron or over-proof skillet.

Cover tightly with foil.

Roast for 45 minutes.

While the lamb is roasting, mix the glaze.

GLAZE

1	cup orange marmalade	Mix together.
1	cup red wine or cider vinegar	
½	tsp. cayenne	

Remove lamb from the oven and drain all fat. Cover with 1/3 of the glaze. Roast, uncovered, for 15 minutes.

Turn lamb. Cover with 1/3 of the glaze. Roast, uncovered, for 15 minutes.

Turn lamb. Cover with final 1/3 of the glaze. Roast, uncovered, for 15 minutes.

Serve with cheese polenta and simple green salad.