

# Rack of Alberta Lamb Stuffed with Mushrooms, Roasted Red Pepper and Goat Cheese



## Ingredients:

2 racks of Alberta Lamb, frenched

## Stuffing:

1 cup sautéed brown mushrooms, coarsely chopped

1 roasted red pepper, coarsely chopped

½ cup chevre goat cheese

1 Tbsp. chopped shallot

1 cup white breadcrumbs

Olive oil

Salt & pepper to taste

## Method:

Mix together all the stuffing ingredients.

Insert a thin knife into each end of the lamb rack and open out a little with fingers. Pipe stuffing into each end with a piping bag. Season the racks with salt & pepper and olive oil. Grill meat-side down on high heat for 2 to 3 minutes. Finish on the cool side of the grill for 10-15 minutes until medium rare.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)