

A Spin on an Easter Classic: Chef Sastry's Pan Roasted Rack of Lamb

Dining options both out and in

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Several restaurants on the South Fork are serving Easter dinner and brunches, including Baron's Cove in Sag Harbor, Nick and Toni's, the 1770 House, and Highway Restaurant and Bar in East Hampton, which were highlighted in last week's "News for Foodies" column. If reservations are scarce or if a home-cooked meal is more appealing, Anand Sastry, Highway's chef, offered his take on a classic Easter lamb dish with a side of pasta cooked like risotto.



Anand Sastry pairs rack of lamb with capellini risotto.

Durell Godfrey

Mr. Sastry will offer rack of lamb on his Easter Sunday menu with mint tahina and spring pea risotto, in addition to other seasonal and brunch specials, from 11 a.m. to 4:30 p.m.

Anand Sastry's Pan-Roasted Rack of Lamb From Highway Restaurant and Bar

1/2 rack of lamb

Chopped garlic

Salt and pepper

2 red peppers, roasted and sliced

1 fennel bulb, sliced

1 Spanish onion, sliced

2 Tbsp. champagne vinegar

2 Tbsp. sugar

4 Tbsp. extra virgin olive oil

1/2 lb. capellini

8 Tbsp. extra virgin olive oil

4 cup saffron stock

1 pint blistered tomatoes (cooked in oil on medium high heat until they blister)

2 sprigs of mint

Break the capellini into bite-size pieces. In a four-quart pot, slowly heat the oil, then add the capellini. Stirring continuously, the pasta will begin to toast, and when the pasta begins to smell nutty add half of the stock. Continue adding stock until pasta is cooked and then add the mint and tomatoes.

In a separate pot over medium heat combine peppers, onions, fennel, oil, vinegar, and sugar. Reduce the vegetable mixture until most of the liquid is gone.

The rack of lamb should be seasoned with salt and pepper and then rubbed with garlic. Sear the lamb in an oiled cast-iron pan, then bake in a 400-degree oven for 10 to 15 minutes, depending on the degree of wellness you prefer. Let the lamb rest for 10 minutes, and then plate and enjoy.

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