



Lamb shown with potatoes

## Lamb au Poivre Provençal

| Serves 4 |

Recipe by Justin Moser, Executive Chef, Radisson Hotel, Rockford, Illinois

### Ingredients

- 4 **lamb blade steaks**
- salt and pepper**
- 2 tablespoons **vegetable oil**
- 1 pint **grape tomatoes**
- 1 **shallot**, sliced crosswise
- 1 clove **garlic**, chopped
- ½ cup **dark sherry**
- ¼ cup **lamb jus** (reserved from another lamb recipe) or **chicken stock**
- ½ cup **heavy cream**
- 2 tablespoons **whole grain mustard**
- 1 ounce **rosemary**, finely chopped
- 2 tablespoons **butter**, cubed and chilled

### Directions

1. Season steaks generously with salt and pepper.
2. Sear steaks in a very hot pan with 1 tablespoon of vegetable oil until dark brown on both sides, 3 to 4 minutes per side.
3. Transfer steaks to oven-safe pan and broil 5 minutes for medium rare or until desired doneness.
4. Drain excess lamb fat from pan and add 1 tablespoon vegetable oil.
5. Add grape tomatoes, shallot, and garlic and sauté on medium until soft, being careful not to burn.
6. Remove pan from heat and add sherry, place back over flame to ignite sherry. Be careful when doing this, as the flames from alcohol can be invisible.
7. Once flame dies out, reduce sherry until almost evaporated, then add jus or stock and reduce by half.
8. Add cream and mustard and reduce until thick enough to coat a spoon.
9. Add rosemary and butter, pour sauce over steaks.



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