

RECIPES

LAMB TENDERLOIN SALAD

Lamb Tenderloins

4 ea. Lamb Tenderloins
Salt and freshly milled black pepper
1 Tbl. Olive Oil

Roasted Cippolini, Roma Tomato & Red Onion

1 ea. Red Onion, sliced 1/2" thick
4 ea. Cippolini, peeled and cut in half
2 ea. Roma Tomatoes, cut in half, lengthwise
2 tsp. Thyme, minced
Salt and freshly milled black pepper
1 Tbl. Olive Oil

Arugula

2 cup Baby Arugula
2 ½ tsp Olive Oil
1 tsp. Aged Sherry Vinegar
Salt and freshly milled black pepper

4 ea. Fresh Goat Cheese Log, cut into ½ inch thick rounds
1/3 cup Pecans, chopped

Tarragon Shallot Lamb Jus

½ tsp. Olive Oil
1 tsp. Shallots, minced
1 tsp. Aged Sherry Vinegar
1 tsp. Tarragon, minced
¼ cup Reduced Lamb Jus

Preparation:

1. Season red onions, cippolini and roma tomatoes with salt, pepper and olive oil. Place in a pre-heated pan and roast in a 375 degree oven until tender and caramelized. 25-35 minutes
2. Season Lamb Tenderloin with salt and pepper and coat with olive oil. Prepare a charcoal fire and grill lamb until medium rare. Set aside
3. Coat goat cheese with pecans and bake until pecans are lightly toasted and goat cheese has softened.
4. In a small sauce pan, add olive oil and shallots. Cook over a low flame until shallots soften, add sherry vinegar and cook for 30 seconds, add tarragon and lamb jus. Cook for additional two minutes.
5. Make the salad by combining arugula with red onion and cippolines, Add olive oil, sherry vinegar and salt and pepper. Place salad on plates. Place roasted roma tomatoes around salad. Top salad with Pecan Crusted Goat Cheese.
6. Slice Lamb Tenderloins and arrange around salad. Spoon Tarragon Shallot Jus on and around Lamb and serve.