

# THE SHORES

## DINE ON THE BEACH

### **Sage Malabar Pepper Crusted Colorado Roast Leg of Lamb**

Honey Glazed Candied Onions, Golden Raisin Zinfandel Sauce, Green Tea Mint Jelly  
serves six

### **Sage Malabar Pepper Crusted Colorado Leg of Lamb**

1 – 3 pound leg of lamb, boneless, trimmed  
1 Tbsp. chopped fresh sage  
1/2-stick unsalted butter  
2 Tbsp. extra virgin olive oil  
to taste sea salt and freshly ground Malabar pepper

Pre-heat oven to 375 degrees. Rub lamb with sage, sea salt and freshly Malabar ground black pepper. Heat olive oil and butter in heavy roasting pan to foamy. Add lamb. Lightly brown on all sides. Place in oven. Roast 45 minutes, until meat thermometer inserted in thickest part registers 130°. Baste with pan juices every fifteen minutes. Remove lamb to carving board. Loosely tent with foil. Let stand 15 minutes.

### **Honey Glazed Candied Onions**

2 Tbsp. butter  
1 lb. red onions  
1 Tbsp. honey  
1/4 cup honey liquor (can be omitted)  
1/2 cup chicken stock  
pinch ground cayenne pepper  
to taste sea salt and freshly ground black pepper

Melt butter in large saucepan. Add honey, pinch of salt and cayenne pepper. Stir well. Place Red Onions in pan in single layer. Add stock and honey liquor. Cook over low heat stirring occasionally until onions are tender and liquid reduces to syrupy consistency. Season to taste with sea salt and freshly ground black pepper.

### **Golden Raisin Zinfandel Sauce**

1/2 cup chopped red onions  
1/4 cup carrots, peeled, finely diced  
1/4 cup finely diced celery  
1/2 cup Old Vine Zinfandel wine  
1/2 tsp. golden raisins  
1 small (1-1/2 in) cayenne pepper, seeds and ribs removed, finely diced  
1 cup beef stock  
to taste sea salt and freshly ground black pepper

Degrease roasting pan. Add onions, carrots, and celery. Brown well. Add Zinfandel Wine, and cayenne pepper. Cook 1 minute. Add beef stock. Reduce by 1/4. Strain through fine sieve. Add raisins. Season to taste with sea salt and freshly ground black pepper.

**Green Tea Mint Jelly**

1/4 cup apple pectin  
2 – 2 gram pkts Matcha green tea powder  
3/4 cup & 1/2 cup sugar  
4 large granny smith apples, peeled and diced  
1/4 cup shallots, chopped  
2 cups white port  
2 Tbsp. banyul vinegar (or aged Sherry vinegar)  
1 cup mint leaves, cut into thin strips

Whisk together pectin, green tea powder, and 3/4 cups sugar in small bowl. Set aside. Place apples, shallots, 1 cup white port, Banyul and 1/2 cup sugar in stainless steel pot over medium heat. Bring to simmer. Reduce by 2/3. Puree in blender until smooth. Transfer back to pot over medium heat. Whisk in the pectin mixture and stir to dissolve. Blend mint leaves and 1 cup white port for 30 seconds. Whisk into the apple preparation. Chill in refrigerator immediately.

**Presentation**

Carve lamb in thin slices. Arrange sliced lamb aside. Top with candied onions. Drizzle with golden raisin zinfandel sauce, and green tea mint jelly