

Sunday, October 24, 2010

Robert Irvine

Dinner Impossible™, Robert Irvine's eat!, Hilton Head, SC

Purple Wine Co., Sonoma County, California

Avalon Cabernet

## Olive Tapenade Stuffed Lamb with Balsamic Fig Glaze

Servings: 4

2 racks domestic lamb  
2 cups breadcrumbs  
1 cup kalamata olives- pitted and diced  
½ cup re-hydrated sundried tomatoes- minced  
2 tablespoons minced garlic  
1 tablespoon basil, minced  
1 tablespoon rosemary, minced  
1 tablespoon grapeseed oil

### **Method for Lamb:**

1. Season exterior of lamb with salt and pepper, then in sauce pan over medium high heat, bring grapeseed oil to verge of smoking.
2. Once oil is hot, add seasoned lamb, eye portion, to hot oil and sear to a golden brown, this should take 4-5 minutes, reduce heat to medium and repeat searing process on bottom side, then remove lamb from heat.
3. Allow lamb to cool to the touch then spread top of lamb rack with apricot glaze and finish with breadcrumbs, evenly topping, then finish in 400°F oven for 10-12 minutes or until desired temperature is achieved.
4. Remove lamb from oven and pan, allowing rack to rest for 5 minutes.
5. Slice and serve with Balsamic fig glaze and starch of choice.

### **Method for Stuffing:**

1. In mixing bowl blend, by hand or with a wooden spoon, olives, basil, rosemary, salt, pepper, tomatoes, olive oil and garlic.
2. This mixture will be our stuffing for the lamb.
3. Next with a knife steel, knife or dowel create a ¼ inch hole through eye of lamb chop, side to side.
4. Carefully fill lamb with previous stuffing and hold cold preparing sauce

### **Balsamic Fig Glaze**

1 quart Balsamic Vinegar, dark, Modena Vinegar  
¼ cup figs, fresh  
salt and pepper to season  
1 tablespoon granulated sugar  
2 tablespoons grapeseed oil, optional cooking method

### **Method:**

1. In heavy bottom sauce pot, over low heat reduce vinegar by 50 %, then reduce to minimum heat, add sugar and figs and further reduce by 30 % volume, remove from heat when you have ¾ cup vinegar remaining.
2. Remove from heat and pour through strainer to remove remaining figs.

**\*Note-** The vinegar needs to be stirred throughout process, to not burn.