

## *Recipe and Pairing*

### **Lamb with Balsamic Four-Onion Spread on Mamadous Baguette**

This is easy to make as an appetizer.

#### **Ingredients:**

- › Lamb Strips (see details below)
- › Balsamic vinegar
- › 4-Onion Spread (or Caramelized onions)
- › Pimento peppers (from jar)
- › Baguette (we used Mamadous, in Winchester)
- › Olive Oil
- › Salt and Pepper

#### **Directions:**

- › Heat oven to 375 °F
- › Cut the baguette in thin rounds and arrange on a sheet that can go in the oven
- › Brush olive oil onto the top side of each piece
- › Heat in oven until crisp and golden (take out before they burn)
- › Cool slightly, then brush on balsamic vinegar
- › Prepare the lamb
  - Pound the lamb flat to a thickness of about ½ inch
  - Salt and pepper both sides
  - Heat pan to medium high
  - Add olive oil to coat the bottom
  - Cook each side 3-4 minutes, adjusting for the degree of doneness you like
  - Take out of pan, rest for about 5 minutes, then cut into small strips (about the length of the baguette rounds)
- › Place lamb piece on round, spread a small amount of the 4-onion spread next to the lamb, and place a pimento piece on top.

### ***Wine Pairing***

This was an excellent pairing with two Mourvedre, Grenache and Syrah blends at a Pairing (Clos Centeilles and Château de Flaugergues).