

# Grilled Lamb with Red Currant Jelly

**Category:** Lamb

**Servings:** 2

**Rating:** 10

**Source:** Bon Appetit, June 1988

**Description:**

**Ingredients:**

dry white wine	1/2 cup
rosemary	3 sprigs
balsamic vinegar	1/2 tablespoon
shallot	1/2 tablespoon minced
pepper	1/4 teaspoon
beef stock	2 cup veal, lamb, or
red currant jelly	1/4 cup
rosemary	1/2 teaspoon minced fresh
garlic	1/8 teaspoon minced
lamb loin	1 pound
coarse salt	
pepper	
butter, unsalted	3 tablespoon

**Instructions:**

Boil wine, rosemary, vinegar, shallot, and pepper in a heavy medium skillet until reduced to 2 T, about 6 minutes. Add stock and boil until reduced to 5 T, about 25 minutes. For the marinade, combine the jelly, rosemary, and garlic in a glass baking dish. Season the lamb with salt and pepper and add to the marinade, turning to coat. Marinate about 10 minutes. Grill the lamb on a BBQ until done as desired, about 5 minutes per side for rare. Return sauce to boil and add butter 1 T at a time. Strain the sauce and season with salt and pepper. Spoon sauce onto plates and add the lamb on top. Serve with grilled vegetables and potatoes.