



## LAMB STEAKS WITH REDCURRANT SAUCE

1/2 cup dry red wine  
2 tablespoons olive oil, divided  
1 small onion, chopped  
6 sprigs rosemary, divided (2 sprigs minced)  
handful of peppercorns  
4 lamb steaks, about 1 1/2" thick  
salt and pepper  
2 tablespoons redcurrant jam

Heat the wine, 1 tablespoon oil, chopped onion, 4 rosemary sprigs and handful of peppercorns in a small saucepan until almost boiling. Set aside to cool completely. We want to marinate our steaks, not start cooking them! Place the lamb steaks in a shallow container (preferably one with a lid) and cover with the cooled marinade. Refrigerate lamb for at least 4 hours (up to 24), turning halfway through if you get the chance.

To cook the lamb, get it out of the refrigerator and strain the marinade into a separate container. Season lamb with salt and pepper and sprinkle minced rosemary on both sides. Heat remaining tablespoon olive oil in a skillet over medium-high heat. When the oil is nice and hot, add the lamb and cook for about 5 to 6 minutes on each side.

Remove the lamb to a warming oven (or warmed plate tented with foil) and pour the fat out of the skillet. Return skillet to the heat and deglaze with the strained marinating liquid. Reduce as desired and season with salt and pepper. Remove sauce from the heat and whisk in redcurrant jelly. Serve over the lamb steaks.

P.S. In my house, there are only two of us, so I make all the marinade at once and store half of it in the fridge for later in the week.

Serves 4

<http://laurenhairston.com/lamb-steaks-redcurrant-sauce>