



Tenderloin of Lamb Sautéed with Mild Spices & Olive-Tomato Sauce

Chef Jean-Louis Gerin of Restaurant Jean-Louis in Greenwich, CT shares a favorite lamb recipe with us just in time for Spring's holiday feasts. Pain d'épice spice mix is a blend of ground cinnamon, coriander, ginger, clove, and star anise, most often used for gingerbread (pain d'épice literally means "spice bread" in French).

Serves 4 as an appetizer, 2 as a main course

Ingredients

4 lamb tenderloins
2 tablespoons pain d'épice spice mix (see note)
1 tablespoon olive oil
4 tablespoons butter
2 tablespoons pitted and quartered green olives
1 cup chicken broth
1 small plum tomato
1 tablespoon chopped scallion
1 teaspoon lemon juice
Salt and freshly ground black pepper

Preparation

Rub the lamb tenderloins all over with the pain d'épice spice mix, then set aside for at least 5 minutes.

Heat the olive oil and half of the butter in a medium sauté pan over medium-high heat. Add the tenderloins and sauté until well-browned and cooked, about 2 minutes per side for medium. Remove tenderloins from pan and set aside.

Discard the cooking fat and return pan to heat without wiping it out. Add olives to pan and cook, stirring occasionally, for about 1 minute. Add the chicken stock and boil until it has reduced by half, about 3 minutes. Whisk in the remaining butter, add the tomatoes, scallions, and lemon juice, and season to taste with salt and pepper.

Slice each tenderloin into three pieces and serve with the olive-tomato sauce.

[Chef's Note: Pain d'épice spice mix is a blend of, most often used for gingerbread (pain d'épice literally means "spice bread" in French). Chef Jean-Louis orders his pain d'épice spice mix from France, but you can make your own blend by mixing ground cinnamon, coriander, ginger, clove, and star anise in the proportions you prefer. Make a large batch and store it in the freezer to have on hand for whenever you need it!]

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