

## **Grilled Lamb with Spanish Sherry Sauce (from the National Honey Board)**

### ***Ingredients:***

1-1/2 lbs. - lean American lamb leg steaks, cut 1-inch thick

3 - russet potatoes, cut in 8 wedges each

1 - red bell pepper, cut in 8 strips

1 - green bell pepper, cut in 8 strips

1 - yellow bell pepper, cut in 8 strips

1/2 cup - unsweetened apple juice

1/2 cup - honey

2 Tablespoons - tomato paste

2 Tablespoons - red wine vinegar

2 Tablespoons - onion, minced

2 cloves - garlic, minced

1 teaspoon - Worcestershire sauce

1/2 teaspoon - black pepper, freshly ground

### ***Directions:***

Spanish Sherry Sauce: In small saucepan, combine sherry, honey, tomato paste, red wine vinegar, onion, garlic, Worcestershire sauce and pepper. Simmer five minutes. Makes 1 1/4 cups.

Ignite coals in barbecue; allow to burn until bright red and covered with gray ash. Grill steaks and vegetables 4 inches from coals, cooking 5-6 minutes.

Turn lamb and vegetables and brush with sherry sauce; cook an additional 5 minutes. Turn lamb, brush with sherry sauce and cook 2-3 minutes longer for medium-rare.

Grill vegetables to desired degree of doneness.

Cut lamb steaks into thirds and serve with grilled vegetables.

<http://www.honey.com/recipes/detail/13/grilled-lamb-with-spanish-sherry-sauce>