
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

DRIED CRANBERRY - PORT WINE DEMI FOR LAMB

- 1 ounce canola oil
- 4 cloves garlic, chopped
- 4 each shallot, chopped
- 1 cup onion, chopped
- ½ cup carrots, chopped
- ½ cup celery, chopped
- 1 each bay leaf
- 2 tablespoons black peppercorns
- 2 cups port wine
- 2 pounds lamb bones, roasted
- 1 quart chicken stock
- 1 cup demi glace
- 2 tablespoons cornstarch
- 2 tablespoons basil leaves, chopped
- 1 tablespoon rosemary leaves, chopped, no stem
- 1 each lemon, juiced
- 1 tablespoon cracked black pepper
- 1 teaspoon kosher salt
- 1 cup dried cranberries

Servings/Yield

8 servings

Method

1. In a large sauce pot, add canola oil, garlic, shallots, onions, carrots and celery and saute until caramelized.
2. Add bay leaf and peppercorns, deglaze with port wine and reduce by half.
3. Add roasted lamb bones, cover with chicken stock and demi glace. Simmer for 2 hours.
4. Strain through large-hole china cap. Return to heat and begin to simmer. Remove excess fat.
5. Once excess fat is removed and sauce starts to thicken and cornstarch slurry if necessary to obtain proper consistency.
6. Steep in basil and rosemary for 10 minutes.
7. Pass through a fine chinois.
8. Season with lemon juice, cracked black pepper and kosher salt.

9. Add dried cranberries and let simmer 10 more minutes to allow dried cranberries to soften. Serve

Notes

Great sauce to serve with grilled or roasted lamb products.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Pour sauce into sauce pan.
2. Heat on medium heat until sauce comes to a boil.
3. Serve.

