

## **Colorado Lamb Tenderloin with Rosemary Cabernet Franc Sauce**

*Chef Chris Vann, Shining Mountain Café, Ridgway, CO*

This dish I developed while the chef at the Shining Mountain Café in Ridgway, Colorado, it has become my signature and I have experimented with several different cuts of Colorado Lamb. The sauce is rich and hearty and demands a rich robust wine, I recommend the, Snowmass Creek Cabernet Franc to compliment.

This Dish will feed 4 to 6 people.

5 Lb Colorado Lamb Tenderloin

10 Sprigs Fresh Organic Colorado Rosemary

2 Cups Snowmass Creek Cabernet Franc

2 Cups Beef or Lamb Stock

2 Tablespoons Minced Garlic

2 Tablespoons Minced Shallots

1/4 Cup Butter

Rue to Thicken

Organic Rosemary Olive Oil ( I use Oils by Design Organic Rosemary Oil *Colorado Product*)

Start by rubbing your Lamb cut in the Rosemary Organic Olive Oil and letting it sit for 24 hours.

This will allow it get a nice rosemary flavor on the meat and a crisp outer coating on the grill.

After 24 hours slow grill your venison to desired temperature, medium rare is optimal, over a good Colorado peach wood.

While your venison is cooking flame the Cabernet Franc wine. Depending on the alcohol content this might produce a high flame you might want to do this on the grill outside.

After the wine has stopped burning add your whole organic rosemary sprigs and let this reduce to about two cups. After reduced strain off the 2 cups of liquid.

In another pot sweat (let the ingredients cook slowly giving off their water content) your red onion and garlic over a low heat. After the red onion and garlic have turned translucent add your 1/4 cup of butter and let melt.

Then add your 1/2 cup flour and let cook slowly, you want your rue to be a darker brown but make sure you agitate it constantly to avoid scorching. When the rue has reached a the desired color whisk your 2 cups of wine and 2 cups of beef stock. Add fresh chopped rosemary and let reduce until a rich thickness is achieved.

Slice your lamb, place it the center of the plate and pour your Organic Rosemary Cabernet Sauvignon Sauce over it. Garnish by placing a fresh Rosemary sprig on top.

There you go, enjoy your treat.