



Garlic & Rosemary Lamb Marsala

This simply elegant dish partners well with rice, noodles, potatoes or bread with a side salad.

Ingredients

2 1/2 lbs. lamb chops

Garlic & Rosemary Compound Butter Seasoning

(The Garlic Box) prepare to pkg. directions

2 onions, finely chopped

1/2 lb. cremini mushrooms sliced

1 cup water

1 cup beef stock

1 cup red wine (Cabernet Sauvignon)

1/4 cup cream



Directions

Pat lamb chops dry. Melt 2 butter discs (or 2 tbsp.) of **Rosemary Garlic Butter** in a hot pan (medium Heat) with 1 tbsp. cooking oil. Brown lamb, turning several times and remove from pan.

Add onion and mushrooms and sauté over medium heat until onions are transparent. Add water and stock and bring to boil. Add lamb back into pan, reduce heat and simmer for 15 minutes (watching pan does not go dry).

Add red wine to pan and simmer an additional 10 minutes. Remove lamb from pan (keeping warm), bring sauce to a boil stirring until reduced to a 1/4 - 1/2 cup. Lower heat and add cream. Whirl in 1 disc of **Rosemary Garlic Butter**.

Pour marsala sauce over lamb.

Serves 4



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