

CHEF'S RECIPE OF THE WEEK

LAMB SIRLOIN WITH HAZELNUT SAUCE

Center-of-the-Plate Recipe Suggestion

Serves: 4

Ingredients

1 lb. Butcher Block Reserve lamb sirloin steaks
1-1/2 slices firm-textured whole wheat bread,
torn in small cubes
1/4 cup beef broth
2 tablespoons apple juice or white wine
1/3 cup roasted hazelnuts
2 garlic cloves, minced
1 tablespoon white wine vinegar
1 teaspoon olive oil
dash ground red pepper
1 tablespoon fresh snipped parsley
1/4 teaspoon salt
1/4 teaspoon ground black pepper
whole hazelnuts (optional)

Directions:

In a small bowl, combine bread cubes, broth and apple juice. Let stand 5 minutes.

In food processor or blender, grind hazelnuts. Add bread mixture, garlic, white wine vinegar, olive oil and red pepper. Process until smooth. Spoon into bowl and chill several hours.

Sprinkle lamb steaks with salt and black pepper. Broil or grill four inches from heat for 3 to 5 minutes. Turn and broil or grill 3 to 5 minutes or until desired doneness. Let rest till cool enough to touch. Slice and fan out on serving plate

Stir parsley into sauce and serve with lamb steaks. Garnish with nuts, if desired.



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Sysco San Francisco Inc

510 226-3000

Grilled Lamb Sirloin with Hazelnuts

Serves - 4 for \$39.96

	Plate/Serving	Total	%
Price:	\$9.99	\$39.96	
Cost:	\$2.57	\$10.27	25.71
Profit:	\$7.42	\$29.69	74.29

SUPC	S	Description	Brand	Qty	Type	Unit Cost
8736944		LAMB BNLS SIRLOIN TRIMMED HIP	BCH RSV	1	LB	\$9.54
5053137		NUT HAZELNUT WHL	D'ALLAS	2	CP	\$1.21
5568233		BROTH BEEF	SYS CLS	3	CP	\$0.06
7127293	S	GARLIC CHOPPED	AREZZIO	4	TS	\$0.00
5846714		OIL OLIVE EXTRA VIRGIN ITALY	AREZZIO	5	TB	\$0.01
8386815		BREAD WHEAT PULLMAN 26SLI	SYS CLS	6	EA	\$0.19
0099895		JUICE APPLE 100% NECTAR THICK	SYS IMP	7	TB	\$0.00
4113072	S	VINEGAR WHITE WINE 50 GRAIN	SYS CLS	8	EA	\$0.01
9806423	S	SPICE PEPPER RED CRUSHED	IMP/MCC	9	TS	\$0.01