

Grilled Alberta Lamb Sirloin on French Baguette with a Saffron Mayonnaise



Ingredients:

2 lbs. Boneless Alberta Lamb
Sirloin or boneless leg
Olive oil
Pinch of ground cumin
Pinch of paprika
Salt and pepper
1 large ripe tomato, sliced
1 roasted red pepper, sliced
1 sweet onion, sliced
Baby leaf lettuce

Saffron Mayonnaise:

1 cup mayonnaise
1 pinch Spanish Saffron
1 tsp. chilli garlic paste (sriracha)

Method:

One day ahead mix, mayonnaise, saffron and chilli paste and place in a re-sealable bag and place in refrigerator.
Rub boneless lamb with olive oil, ground spices and season with salt.
Place on preheated grill and cook until medium-rare. Cover and keep warm.
Spread mayonnaise on a split ¼ of baguette. Place leaf lettuce, then sliced boneless Alberta lamb on baguette followed by: Tomato, roasted pepper and onion slices. Garnish with additional saffron mayonnaise.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

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