

# Pan Smoked Alberta Lamb Loin on a Bed of Baby Greens with Fresh Raspberry Vinaigrette and Roasted Pecan Goat Cheese



## Ingredients:

4 - 6 ounce portions of Alberta Lamb loin-boneless  
Olive oil  
Salt & pepper  
1 cup maple (or any other) smoking chips  
2 cups fresh raspberries (reserve some for garnish)  
¼ cup white wine vinegar  
2 tbsp. honey  
1 tsp. Dijon mustard  
1 shallot or a small red onion  
1 tsp. chilli garlic paste  
½ cup canola oil  
Salt & pepper  
200 grams goat cheese  
1 cup chopped roasted pecans  
1 lb mixed baby greens

## Method:

Place boneless loin in a pan on a rack with wood chips below the rack. Turn stove-top burner on med-high. Allow to start smoking-cover right away and continue until smoke subsides.

Rub loins with olive oil, season and sear in pan on stove top.

Place in 375°F oven until med-rare, 140°F internal temperature. Remove from oven, cover and keep warm until needed. Mix next 8 ingredients in blender until smooth.

Roll goat cheese and pecans into 4 balls. Assemble by placing sliced lamb loin on bed of mixed baby greens with goat cheese balls and garnish with raspberry vinaigrette

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)