

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Mongolian Lamb

BY CHEF MARTY SLAVIN

(Serves 4) Ingredients

1 lb. lamb tenderloin
2 tsp. sugar
2 tbsp. dark soy sauce
1 egg, beaten
2 tsp. cornstarch
5 tbsp. peanut oil
3 onions, quartered
1 scallion, finely sliced
2 garlic cloves, chopped
½ tsp. five spice powder
1 tbsp. hoisin sauce
1 tbsp. ground bean sauce
1 tsp. chili bean sauce
1 tbsp. dry sherry

Directions

Partially freeze lamb so it's easier to cut and slice it paper thin. Soak slices in cold water for 30 minutes. Rinse well under cold running water, drain and squeeze out excess moisture.

Mix salt, soy sauce, egg, baking soda and cornstarch in a medium bowl. Add lamb to the bowl and mix well. Add on tbsp. of peanut oil to bowl, mix again, and marinate for at least 2 hours.

Heat 1 tbsp. of oil in wok over medium-high heat. Stir fry onion wedges and scallion for one minute. Remove.

Heat remaining oil in wok and stir fry garlic for 5 seconds. Add lamb and stir fry over high heat tossing constantly until browned. Add all sauce ingredients, except the wine, and toss a couple of times. Return onions to the wok. Pour wine around the outside of the wok so it sizzles, mix and serve immediately over rice.



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