

Pan-roast Lamb with Port & Cranberry Gravy



Serves 4 Prep 15 mins + 2h marinating Cooking 45 mins Easy

Ingredients

For the lamb steaks

4x 175g lamb leg steaks or chump steaks
3 tbsp balsamic vinegar
1 tsp golden caster sugar
3 sprigs thyme, leaves only, + some for garnish
1 tbsp olive oil

For the gravy

5 shallots, chopped
50g butter
10 juniper berries, lightly crushed
2 bay leaves
250 ml port
400ml chicken stock
1 tbsp cornflour mixed with 2 tbsp cold water
3 tbsp cranberry jelly or cranberry sauce

1. Trim the lamb steaks of any excess fat, then arrange in a shallow dish and sprinkle over the balsamic vinegar, caster sugar and thyme, season with salt & pepper. Cover and marinate in the fridge for a couple of hours or overnight.
2. For the gravy, soften the shallots in the butter with the juniper berries and bay leaves. Pour over the port and bubble away until reduced to half the original volume. Add the stock and cornflour and continue to simmer for 5-6 minutes or until thickened. Strain the sauce into a clean pan, discarding all the bits and pieces. Add the cranberry jelly or sauce and gently reheat when needed.
3. To cook, lift the lamb steaks from the marinade, reserving all the juice. Drizzle the steaks with a little oil and fry for 3-4 mins, without moving them about. flip over and cook for a further 3 mins. The lamb should be slightly pink in the middle. Add the reserved marinade and bubble vigorously for a few seconds until sticky and reduced. Remove from the pan and leave to rest for a few minutes.
4. To serve, arrange the steaks on four warmed plates with some of the gravy poured around. Sprinkle over the extra sprigs of thyme, then serve with potatoes, greens and the rest of the gravy for everyone to help themselves.