

Sharhat Ghanam

INGREDIENTS:

6 4-6 Ounce Lean Lamb Loins
Salt and Pepper to Taste

3 Cloves Garlic, Chopped Finely

THREE GREEN SAUCE:

1/2 Bunch Cilantro
1/2 Bunch Parsley
1/2 Bunch Mint
Salt and Pepper to Taste

1/2 Cup Vegetable Oil
4 Cloves Garlic, Finely Chopped
1 Tablespoon Fresh Lemon Juice

PREPARATION:

Marinate the lamb loin with garlic, salt and pepper for 1 hour.

Sear on Grill for 10 minutes. Turning to sear all around.

Take off the grill and let rest for 1/2 hour or longer for juices to settle.

Finish by reheating on grill. Times vary depending on requested doneness. And slice thinly.

SAUCE PREPARATION:

Chop the cilantro, parsley and mint. Place the three green and garlic in a food processor.

Place the contents in a bowl and add lemon juice, oil, salt and pepper to taste

If you want to serve the sauce warm, place in warm area until ready to use.

PRESENTATION:

Place Three Green Sauce on platter, place sliced lamb on top. Add for garnishment, fried potatoes and grilled tomato.

For a more festive display, place hommos in a martini glass with slices of sharhat finish by topping the greeh herb sauce on top.

ENJOY!

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