



BRACIUOLINI D'AGNELLO Lamb Roulettes

- 1 1/4 Pounds Lamb Steak
- 2 Cloves Garlic
- 1 Large Onion, Sliced
- 4 Tablespoons Olive Oil
- Pinch Rosemary
- 1/2 Cup Dry Sauterne
- Salt and Pepper

DIRECTIONS

1. Have lamb sliced very thin, about 1/4 inch.
2. Cut into 3 inch squares.
3. Sprinkle lightly with salt and pepper.
4. Place a small piece of garlic and a slice of onion in the center of each square.
5. Roll up and fasten with toothpicks.
6. Heat oil in a skillet.
7. Brown rolls quickly for about 5 minutes.
8. Sprinkle rosemary over all.
9. Cover and cook over low heat for 15 minutes.
10. Add sauterne and simmer 3 minutes.