

Boneless Lamb Loin With Balsamic Garlic Glaze

2 pounds lamb loin ready for roasting
1 [teaspoon](#) ground black pepper
1 1/2 teaspoons red chili flakes (not powder)
2 [tablespoons](#) fresh oregano leaves, chopped course (or use 1 teaspoon dried)
2 tablespoons extra virgin olive oil
10 cloves garlic, peeled and left whole
1 cup balsamic vinegar
1 teaspoon [brown sugar](#)
1 1/2 teaspoons sea salt

1. If the loins are very large cut them lengthwise to about 6 ounces each for ease of cooking and portioning.
2. Rub [lamb](#) all over with black pepper and red pepper flakes, and [oregano](#) leaves.
3. Cover with plastic wrap and refrigerate for several hours, or overnight.
4. Mix the [balsamic vinegar](#) and brown sugar well to dissolve it. Set aside.
5. Heat the olive oil in a small [saute pan](#). Add the garlic, and, stirring often, lightly brown it. Be sure it is done and very soft.
6. Remove pan from heat and let cool a few minutes.
7. [Mash](#) the garlic to a smooth puree with a [fork](#).
8. Carefully pour the mixture into the pan with the pureed garlic and simmer until it is reduced by about half and becomes the consistency of syrup, about 10 minutes. Set aside (can be made a day or two ahead).
9. Bring the lamb to room temperature. Pre-heat [oven](#) to 375 degrees F.
10. Place lamb loins in a small [roasting pan](#) leaving space among them.
11. Roast for about 12 to 14 minutes for medium rare.
12. Remove from oven and while still hot baste with the balsamic mixture using a brush or baster.
13. Let rest for 10 minutes, baste again. Carve and serve. Any additional balsamic sauce can be passed at the table. This lamb is also delicious cold, sliced thin, and is perfect for suppers or lunches with a crunchy salad. Celeriac or coleslaw are good with it, or crunchy romaine with Caesar dressing.

Makes 6 servings.

[Recipe](#) and photograph provided courtesy of the California Sheep Commission.