



Lamb Heart and Mushrooms

Simple yet delightfully decadent as a tapas or light meal.

Ingredients

- 1 lamb heart
- ¼ cup butter
- 1 cup brown mushrooms sliced
- 2 TBS chopped green onions

Cooking Instructions

Cut lamb heart along one side to open and clean of any remaining blood. Remove large valves.

Melt butter in pan and sauté lamb heart lying flat until cooked rare.

Add mushrooms and cook until lamb heart is medium rare. Remove heart.

Add green onions and continue cooking mushrooms until they reach desired firmness.

Meanwhile slice heart thinly vertically. Arrange slices on plate. Cover with mushroom and green onion sauce and serve.