

# Seared Lamb Brisket

coconut / sauce vert / summer vegetable succotash

- 1 lamb brisket, trimmed and salted
- 3 ears sweet corn, shucked and cut off the cob
- 5 each patty pan squash, thinly sliced
- 2 red bell peppers, seeded and diced
- ½ lb dragon beans, shelled and blanched
- 4 cloves of garlic, minced
- 1 shallot, minced
- 1 T ground allspice
- 1 can coconut milk
- 2 scotch bonnet peppers, seeded and diced
- 3 scallions, thinly sliced
- 1 bunch of basil, (purple or Thai basil if available)
- 3 T. good olive oil
- 1 bunch of cilantro, leaves and stems
- 1 knuckle of ginger, minced

For the coconut:

reduce by ½, steeping the basil and cilantro stems, season to taste with salt and a pinch of allspice.

For the sauce vert:

With a mortar and pestle or food processor make a paste with half the garlic, the basil leaves, cilantro leaves, ginger, some coarse salt, slowly mix in 2 T. of the olive oil and 2 T. of the reduced coconut milk. Season to taste.

For the succotash:

Sear the lamb brisket on high heat in a well-seasoned cast iron pan. Flip it once, cooking each side 3-4 minutes. Set the brisket aside and let it rest as you build the succotash in the hot cast iron pan. Start with the sweet corn and the remaining garlic, the shallots, then the squash and beans. Finish by adding the coconut milk reduction and fresh basil chiffonade. Season to taste.

Thinly slice the rested lamb against the grain. Serve with a spoonful of the succotash and a swipe of the sauce vert. garnish with baby basil leaves or basil blossoms.