

# GREAT CHEFS OF BOSTON

## Tapeo's Baby Lamb Chops with Peach Sauce

by **Clint Hamblin**

With so many distinguished Back Bay restaurants vying for your attention, standing out with a cuisine worthy of your attention is a major accomplishment. For more than 12 years, Tapeo Restaurant & Tapas Bar, located at 266 Newbury Street, has managed to rise above the crowded restaurant roster by featuring outstanding tapas, or small plate "snacks" along with classic entrées and an extensive all-Spanish wine, sherry and spirits list.

With more than 40 tapas offered on the Tapeo menu, it can be difficult to decide what to try. How about starting with *Sopa de Ajo* or *Garlic Soup* (from the Pyrenees), a creamy and rich non-dairy soup made from garlic and the soft insides of a loaf of bread puréed into a heartwarming and silky bisque you will not be able to stop eating until you hit the bottom of the bowl.

The *Pato Braseado*, or roasted Duckling with *Berry Sauce*, is tender duck sitting on a rich, fruity sauce made from various berries. The *Gambas al Ajillo* includes shrimp placed in a small dish of hot oil just before bringing to the table. Avoid the single hot red chili pepper when you move your shrimp onto a slice of bread and savor this delicious appetizer unique to Tapeo.



*Cava Sangria*

*Vieiras al Azafrán* or *Scallops in Saffron Cream* is a dish you might not want to share. Just cooked scallops rest in a creamy saffron sauce and when the scallops are gone, pick up a piece of bread, wipe the dish clean, and you might want to consider ordering a second *Vieiras al Azafrán*. It's that good.

*Queso de Cabra Montañés* is *Baked Goat Cheese with Tomato and Basil sauce*, and if you have any bread left at this point, pick up a piece and dip it into this rich cheesy and saucy concoction, and close your eyes and smile.

The *Jabali* is *Milk and Onion Braised Boar* and features chunks of tender pork sitting in a milk and onion sauce delicious enough to drink.

The *Pincho de Pez Espada* or *Grilled Swordfish on Skewers* is perfectly cooked. The swordfish is really tender and slides gracefully off the skewer onto your

plate or into your mouth. If swordfish is on your favorites list, don't miss this rendition.

For dessert, try the *Besos de Amor* or "Love Kisses" which is made with *Marzipan stuffed Dates and Tamarind Sauce*. This is an unusual dessert, sweet and fruity with the wonderful taste of dates.

The *Chuletillas de Cordero* or *Baby Lamb Chops with Peach Sauce* is a favorite. Marinated in oil, garlic and assorted seasonings, the broiled baby lamb chops are served on top of a yellow peach sauce made from wine, peaches, onions, garlic and mint.

Co-owner Fernando Leon said, "Our sauces are so important, we taste-test them every week to maintain consistency," and Tapeo's regular customers agree. For a snack or a hearty meal without having to sell the family jewels, Tapeo's can't be beat.

Tapeo Restaurant and Tapas Bar should be on your list of restaurants to visit. The service is friendly and knowledgeable, the atmosphere is colorful and fun, and the quality of the food is comparable to many upscale Boston restaurants that charge twice the price.

### *Tapeo's Baby Lamb Chops with Peach Sauce*

#### Ingredients

12 to 15 baby lamb chops from



*Tapeo's Baby Lamb Chops with Peach Sauce*

New Zealand  
Lamb marinade  
Peach sauce  
Chopped flat parsley

#### Lamb Marinade

1 1/2 cups canola oil  
4 cloves garlic, chopped  
1 tablespoon thyme  
1 tablespoon rosemary  
1 teaspoon sweet paprika  
1/2 teaspoon hot paprika  
4 bay leaves

#### Peach Sauce

1 cup peach juice  
1 cup white wine  
1 tablespoon canola oil  
1 tablespoon chicken base  
1 tablespoon garlic  
1 tablespoon onion  
Spanish peaches  
Mint

#### Preparation

Marinate lamb for four hours or overnight.

Pour wine into a sauce pan and reduce by half. Add all ingredients and simmer for 15 minutes. Pour peach sauce on dish and top with the lamb chops and a slice of peach. Sprinkle chopped parsley on top.

As a tapa, serve with peach sauce, or as an entrée, serve with rice.

#### Wine Pairing

Co-owner Fernando Leon recommends a light to medium bodied red wine from Spain such as the smooth and velvety *Viña Alberdi Reserva*.

#### Signature Drink

There's nothing like refreshingly red sangria when eating your tapas – except when you have *Cava Sangria*, a deliciously light concoction reminiscent of a summer libation that goes with everything all year round.

#### Cava Sangria

1/2 ounce brandy  
1/2 ounce triple sec  
2 ounces pineapple juice  
2 ounces mango juice  
6 ounces cava (Spanish sparkling wine)

Mix together all ingredients except the sparkling wine. Add in the sparkling wine just before serving and garnish with either a slice of pineapple or a slice of orange and a maraschino cherry. Enjoy.

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