Celebrate Your Cellar

PROVENCAL LAMB



2021 SYRAH, TRINITY RIDGE VINEYARD

Its time to break out that bottle of Syrah that's been waiting in your cellar for its time to shine. And shine it will next to this deliciously rich and savory lamb recipe. Slow roasted to perfection with a mustard and honey rub, alongside marinated onions and tomatoes. The flavors of each ingredient in this dish come together harmoniously in every bite, enhancing the peppery and blue fruit notes within each sip of Syrah. This recipe is an instant classic for the holidays, and we can't wait to enjoy it again.

Cook Time

2 HOURS &
20 MINUTES

Yield

8 SERVINGS

Allergens

NONE

INGREDIENTS:

- 1 6-7 lb bone-in leg of Lamb
- ½ cup dijon Mustard
- 9 Garlic cloves
- 1 Tbsp – fresh Rosemary leaves, *chopped*
- 1 Tbsp – Balsamic vinegar
- 3 lbs – Tomatoes
- ½ cup – LFHF Extra Virgin Olive Oil
- ½ cup – LFHF Organic Honey
- 1 large Spanish Onion
- 4 Thyme sprigs
- 2 fresh Rosemary sprigs
- For Garnish – fresh Parsley
- Salt & Pepper, *to taste*

PREPARATION:

One:

Preheat oven to 450°. Quarter **tomatoes**, chop **garlic** & **rosemary leaves**, slice **onion** into rounds. Add tomatoes, onion, half the garlic, ¼ cup **honey**, **olive oil**, **salt** & **pepper** to a bowl & mix well.

Two:

Combine **dijon mustard**, remaining **garlic**, chopped **rosemary**, **balsamic vinegar**, **salt** & **pepper** in a food processor. Pulse until garlic & rosemary are minced.

Three:

Trim the hard fat off the **leg of lamb**. Spread the **dijon mixture** over both sides of the lamb & place in a large roasting pan, fat-side up. Pour **tomato mixture** around the lamb & spoon the remaining **honey** to the top of the lamb. Sprinkle with **thyme** & **rosemary**.

Four:

Place lamb in the oven & roast for 20 minutes. Remove from oven & turn temperature down to 350°. Return lamb to the oven & roast until the internal temperature reaches 130-135°, about 1 hour - 1 hour & 25 minutes.

Four:

Remove from oven & place lamb on a cutting board. Cover in aluminum foil to rest for 15 minutes. Carve lamb, arrange over tomatoes & onion, & serve!

Watch the video here →

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