

Rosemary & Red Wine Lamb Stew

Recipe compliments of Chef Jeff Mall



- ¼ c. olive oil
- 3 lbs. boneless leg of lamb, trimmed of excess fat, meat cut into 1½ to 2-inch pieces
- Salt and freshly ground black pepper
- 3 garlic cloves, finely chopped
- 1½ c. dry red wine
- 3½ c. chicken stock
- 1 (15-ounce) can diced tomatoes with juices
- 1 T. tomato paste
- 18 small boiler onions
- 2 c. sliced crimini mushrooms
- 12 small red-skinned potatoes, halved
- 2 large carrots, peeled, cut into 1-inch pieces
- 2 t. minced fresh rosemary

Heat the oil in a large, heavy pot over medium-high heat. Sprinkle the lamb with salt, pepper and rosemary. Add the lamb to the pot and cook until brown, about 10 minutes. Using a slotted spoon, transfer the lamb to a bowl. Pour off the excess oil. Add the garlic to the same pot and sauté over medium heat until tender and fragrant, about 1 minute. Add the wine and simmer over medium-high heat until reduced by half, stirring to scrape up any browned bits on the bottom of the pot, about 5 minutes. Return the lamb to the pot. Stir in the broth, tomatoes with their juices, and tomato paste. Cover partially and simmer over medium-low until the lamb is just tender, stirring occasionally, about 1 hour.

Meanwhile, cook the onions in a medium saucepan of boiling water for 2 minutes. Drain and cool. Peel the onions and cut off the root ends. Add the onions, potatoes, mushrooms and carrots to the stew. Simmer until the lamb and vegetables are tender, about 25 minutes longer. Season the stew, to taste, with salt and pepper.

Enjoy with a glass of your favorite Papapietro Perry Pinot Noir.