

ROASTED LAMB WITH SUMMIT LAKE ZINFANDEL

(FOR 6 PEOPLE)

1 LEG OF LAMB

1 BOTTLE **SUMMIT LAKE** ZINFANDEL

1 LARGE BUNCH OF HERBS (TARRAGON OR CHERVIL)

SALT AND PEPPER

OLIVE OIL

1. “MUSCLE OUT” THE LEG OF LAMB. THIS MEANS REMOVING THE LEAN MUSCLES INTACT FROM THE BONES AND REMOVING ALL THE SINEW AND FAT. YOU SHOULD BE WORKING WITH LEAN, TRIMMED PIECES OF MEAT.
2. REDUCE THE BOTTLE OF **SUMMIT LAKE** ZINFANDEL ON A VERY LOW SIMMER UNTIL IT IS REDUCED TO BETWEEN ONE AND TWO FLUID OUNCES OF THICK SYRUP; ABOUT TWO HOURS. ALLOW THE WINE REDUCTION TO COOL.
3. CHOP THE HERBS VERY FINE.
4. THREE HOURS BEFORE YOU ARE READY TO COOK (THE MEAT SHOULD BE COOKED WHEN IT IS GOING TO BE SERVED, NOT HOURS BEFORE) PAT THE MEAT DRY OF MOISTURE, AND USING A PASTRY BRUSH “PAINT” THE MEAT WITH THE ZINFANDEL REDUCTION. ONCE THE MEAT IS THOROUGHLY COATED WITH THE ZINFANDEL REDUCTION, ROLL THE MEAT IN THE CHOPPED HERBS. STORE THE MEAT, LIGHTLY COVERED WITH PLASTIC, IN THE REFRIGERATOR UNTIL YOU ARE READY TO COOK.
5. WHEN YOU ARE READY TO COOK SET THE OVEN AT 350°F AND SEASON THE MEAT WITH SALT AND PEPPER. SEAR THE MEAT ON ALL SIDES IN A VERY HOT (AS OPPOSED TO TOO HOT) HEAVY PAN WITH OLIVE OIL. PLACE THE SEARED MEAT ON A RACK IN A ROASTING PAN AND PLACE IN A PREHEATED OVEN UNTIL THE MEAT IS COOKED TO YOUR PREFERRED DONENESS. REMOVE THE MEAT FROM THE OVEN AND ALLOW IT TO REST AT ROOM TEMPERATURE FOR A THIRD OF THE TIME IT SPENT IN THE OVEN. SLICE THE MEAT AND SERVE IT WITH VEGETABLES AND POTATOES.

IF YOU WANT A SAUCE: SINCE THE WINE IS IN THE MEAT, AND THE MEAT IS SO ATTRACTIVE WITHOUT A SAUCE, ANY SAUCE IS OPTIONAL. HOWEVER, IF YOU WANT TO MAKE A SAUCE, HERE IS A GOOD METHOD. BUY OR MAKE SOME VEAL STOCK. BRING THE STOCK TO A BOIL FOR AT LEAST 8 MINUTES TO PARTIALLY STERILIZE IT. BROWN SOME LEAN MEAT SCRAPS (THE SAME MEAT THAT IS BEING USED IN THE DISH) OVER MEDIUM HIGH HEAT IN A LITTLE OIL. DEGLAZE THE PAN OF MEAT SCRAPS WITH THE **SUMMIT LAKE** ZINFANDEL YOU WILL BE SERVING WITH THE DISH AND ADD THE VEAL STOCK. ADD THE STEMS OF THE HERBS USED WITH THE LAMB. REDUCE UNTIL OF SAUCE CONSISTENCY.