

Roasted Shoulder of Lamb with Rosemary Roasted Vegetables

Preparation Time: 25 minutes
Cook Time: 4 hr 30 minutes
Servings: 6
Wine Pairing: **Kitchak Cellars Adagio, Napa Valley Proprietary Blend, Red Wine**

Inspiration: We were invited to a spring lunch, outside, under an old fig tree in the Napa Valley. At that lunch our host served roasted lamb shoulder much like the recipe below. We happened to take a bottle of Adagio for that lunch and it was absolutely superb with the lamb.

Ingredients:

A medium shoulder of locally raised lamb (about 2.5 lbs)
Olive oil
Sea salt and freshly ground black pepper
2 medium bunches fresh rosemary
2 bulbs of garlic broken into cloves and peeled
2 pounds unpeeled young potatoes, cut into chunks
3 large carrots, peeled and cut into large chunks
1 rutabaga, peeled and cut into chunks
2 large onions cut into eights the long way
4 tablespoons butter
2 large leeks cut in large pieces

Preparation:

Lamb: Preheat your oven very hot (450° to 500° F). Cut the fat side of the lamb all over with a sharp knife. Lay half the sprigs from one bunch of rosemary and 1/3 of the garlic cloves on the bottom of a roasting pan, rub the lamb all over with olive oil and season with salt and pepper. Place it in the pan on top of the rosemary and garlic, and put the rest of the first bunch of rosemary and ½ the remaining garlic on top of the lamb. Tightly cover the tray with aluminum foil and place in the oven. Turn the oven down immediately to 325° F and cook for 4 hours - it's done if you can pull the meat apart easily with 2 forks.

Vegetables: When the lamb is nearly cooked, (1 hour to go) put the onions, leeks, remaining garlic cloves, potatoes, carrots and rutabaga into a roasting pan, drizzle olive oil on top, add ½ bunch of rosemary strewn around the pan and put in the oven. After 20 minutes, remove, stir and flip and drizzle with olive oil again, add butter in lumps and cover with remaining rosemary and put into the oven for about 20 more minutes. When it is all a nice roasted brown color, spoon into a bowl, cover with foil and keep warm over a pan of simmering water.

Serve: with 2007 Kitchak Cellars *Adagio, Proprietary Blend Red Wine* (other years will do) that has been opened and decanted for 1 to 2 hours. Place everything on the table, and shred the lamb in front of your guests.

