



Spring Lamb Peloude w/ Pomegranate Sauce

Serves 8

2.5 to 3 pounds of Boneless and Butterflied Leg of Lamb

MARINADE:

1 cup TR Elliott Pinot Noir
½ cup olive oil
Salt and pepper to taste

RUB OR COATING:

1 cup shelled pistachios
2 tsps cardamom
¼ c minced garlic
1 T lime zest
2 T chopped mint
2 tsps salt

1. Spread lamb out in tray and marinate w/olive oil, wine and salt and pepper overnight.
2. Grind pistachios in a food processor into small pieces. Add the rub ingredients until mixture forms a paste.
3. Remove lamb from marinade. Rub half the paste into the center of the lamb. Roll up and tie with string or put into sock. Rub remainder of paste on the outside.
4. Set on meat rack in a pan and roast in a preheated 450 degree oven for 10 minutes. Take lamb out and reduce oven to 325 degrees. Pour marinade gently over lamb and return lamb to oven for another 35 minutes (for medium rare).
5. Remove from oven and set aside on rack to rest. Meanwhile prepare sauce.



TR ELLIOTT

RECIPES BY BARBARA HOM

Spring Lamb Reloude w/ Pomegranate Sauce

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SAUCE:

Pan drippings

¼ cup minced shallot

2 cups TR Elliott Pinot Noir

2 cups brown stock

(use canned beef stock if homemade is not available)

½ cup pomegranate concentrate

*(available under the Knudsen brand in most supermarkets -or
use 2 cups pomegranate juice that has been reduced to ½ cup)*

1-2 T honey to taste

*(pomegranate concentrate is more
sour than the juice)*

½ cube butter

1. Separate the pan drippings into fat and stock.
2. Heat ¼ cup fat (if not enough, supplement w/ olive oil) over medium heat in sauté pan. Add shallots and sauté until golden.
3. Turn heat up high and add wine. Tilt pan until it catches on fire for a few seconds and reduce wine by half.
4. Add stock and reduce by half. You should have about 2 cups of liquid.
5. Reduce heat back to medium. Add pan juices and pomegranate concentrate and heat back up. Add honey to taste.
6. Whisk in butter in small chunks until sauce is smooth, thick and shiny.
7. Put sauce into gravy boat.

Serving

Remove string from lamb and slice lamb into ½" slices. Place on a platter and pass around.
Serve sauce separately.