



If I were you,
I'd serve me with lamb.

CHATEAU TIMBERLAY

Deep ruby/garnet red colour; complex bouquet of prunes, bell peppers, cedar and smoky notes; rich flavours follow nose, balanced long finish and firm tannins. Serve at cellar temperature with rack of lamb or beef Wellington.

\$15.95

750 mL 3

LCBO 0072

FRANCOIS SAYS:

"The complex aromas and flavours of Bordeaux pair well with rich, slow-cooked lamb. Herbal notes and a touch of smoke complement the sauce. Use Chateau Timberlay in the recipe!"



Slow-Cooked Lamb

BY LUCY WAVERMAN

This recipe is a superior example of the new respect for slow cooking. The meat is juicy, the sauce is rich and it reheats wonderfully in the oven. Serve with artichoke flans and roasted red potatoes. You can also make this dish with boned leg but it may be a bit drier. Serves 6.

3 lbs (1.5 kg) boned lamb shoulder
1 tbsp (15 mL) chopped fresh rosemary
1 tbsp (15 mL) chopped garlic
1/4 cup (50 mL) olive oil
Salt and freshly ground pepper
1 cup (250 mL) chopped onion
1/2 cup (125 mL) red wine
1 cup (250 mL) beef or chicken stock
3/4 cup (175 mL) grated Parmesan cheese
2 tbsp (25 mL) chopped parsley

1. Cut lamb shoulder into 2-inch (5-cm) pieces. Place in a dish and toss with rosemary, garlic and 2 tbsp (25 mL) olive oil. Refrigerate for 24 hours, turning occasionally.
2. Preheat oven to 325°F (160°C).
3. Scrape off the marinade and discard. Season lamb with salt and pepper. Heat remaining 2 tbsp (25 mL) oil in an ovenproof casserole on high heat. Brown lamb until it reaches a rich brown colour. Remove to plate and set aside.
4. Reduce heat to medium and add onion. Sauté for 1 minute, pour in wine, and bring to a boil for 1 minute. Add stock and stir. Return lamb to casserole, cover and bake for 1 hour and 15 minutes. Remove cover and continue to bake another 45 minutes, or until meat is tender and glazed with sauce. If sauce reduces too much add a little water.
5. Remove lamb from sauce. Skim fat from sauce and strain. Return liquid to casserole, along with lamb. Taste sauce for seasoning, adding salt and pepper as needed.
6. Serve lamb on plate with a little sauce, sprinkled with Parmesan cheese and parsley.