

## Featured Recipe



### **BRAISED SPRING LAMB SHOULDER WITH BUTTER BEANS AND WILTED DANDELION GREEN SALAD TO PAIR WITH**

**2009 LONGORIA CLOVER CREEK SYRAH**

*Makes 6 servings*

**From Chef Bradley Ogden of Root 246 Restaurant**

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## Ingredients

*1 three to four pound average boneless lamb shoulder (Have the butcher bone out shoulder and tie into roll; reserve bones for stock)*

*¼ cup grape seed oil*

*½ cup butter beans, soaked overnight in cold water*

*3 slices thick cut bacon (about 2 ounces)*

*2 stalks celery, cut into thin ¼" slices*

*2 each medium carrots, peeled and cut into 1" bias cut pieces*

*4 medium Spanish yellow onions, peeled and ¼" chopped*

*½ cup Poblano chile, seeded and minced*

*12 cloves garlic, peeled and sliced*

*3 medium tomatoes, 1" chopped*

*1 28 ounce organic peeled whole tomatoes, chopped*

*3 cups ham hock broth*

*1 cup water*

*2 tablespoons sherry vinegar*

*2 tablespoons red wine vinegar*

*½ cup balsamic vinegar*

*Kosher salt*

*Fresh ground black pepper*

*Sachet Bag with ½ teaspoon chili flakes, 1 teaspoon black peppercorns, 2 bay leaves, 4 sprigs thyme, 2-3 long beans*

## Method

### **Preheat oven to 275-300 degrees.**

Drain the beans and place in a heavy bottom medium sauce pan. Cover with salted cold water and bring to a boil and cool. (This helps with degasing the beans). Place a large cast iron or heavy duty stainless steel pan over medium heat, add the grapeseed and bacon and cook until crispy. Remove the bacon and set aside. Add the boneless lamb roast, season with salt and pepper and sear on all sides until golden brown. Remove and set aside. Add the celery, carrots, onions, peppers and garlic and sauté for 10 minutes. Add the beans, stock, vinegar, tomatoes and simmer for 20 minutes. Add lamb shoulder back to braising pot with cover and place in lower rack of the oven. Let braise slowly for 3 ½ hours or until fork tender. Remove the lamb and place on a cutting board and cover with aluminum foil and let sit for 15 minutes. Degrease the braising liquid then bring to a boil and let reduce then season to taste with salt and pepper.

In a large sauté pan over high heat add the reserved grape seed oil and onions and sauté for 1 minute. Add the dandelion greens and wilt lightly. Spoon the bean stew in middle of plate, slice lamb in 1" thick pieces, place on top spoon out some of the bean stew and finish with the wilted dandelion greens and serve.

**Hint:** To degrease, add a few ice cubes to absorb the excess grease and skim off.

## Ham Hock Recipe

### **INGREDIENTS:**

*1 ham bone with some meat*  
*1 onion, diced*  
*3 cups chicken stock*  
*1 cup white wine*

### **DIRECTIONS:**

- 1. Place the ham bone and onions into a 3 quart pot or larger slow cooker. Add chicken stock and white wine.*
- 2. Cover, and cook on High until boiling. Reduce heat to Low, and continue to simmer for 5 to 6 hours or until reduced.*