

Braised Lamb with Herb-Scented Jus

Active Time:30 MIN Total Time:4 HR YieldServes : 8

At Haven's Kitchen, this tender braised leg of lamb might be served at a private dinner party. Chef David Mawhinny then sandwiches any extra meat and meat juices with pickled vegetables and focaccia for lunch

Ingredients

- 1 large onion, quartered
- 1 leek, halved lengthwise
- 1 fennel bulb, quartered
- 1 large carrot, quartered
- 1 garlic head, halved horizontally
- 3 thyme sprigs
- 3 parsley sprigs
- 3 rosemary sprigs
- 1 fresh bay leaf
- 1 tablespoon whole black peppercorns
- One 8-pound semi-boneless leg of lamb (aitch bone removed)
- Salt
- 2 quarts chicken stock or low-sodium broth

How to Make It

Step 1

Preheat the oven to 500°. In a roasting pan that's large enough to hold the lamb, spread out the vegetables, herbs and peppercorns. Season the lamb generously with salt. Set the lamb on top of the vegetables and roast for about 25 minutes, until the lamb is lightly browned.

Step 2

Add the stock to the pan and cover the pan with foil. Reduce the oven temperature to 300° and braise the lamb for 2 hours. Uncover the lamb and cook for 1 hour longer, until deeply browned on top and the meat is very tender. Let the lamb rest in the juices for 15 minutes, then transfer it to a carving board. Strain the cooking juices, discarding the solids, and spoon off the fat. Slice the lamb 1/4 inch thick and serve with some of the cooking juices.

Make Ahead

The whole roasted lamb can be refrigerated overnight and served cold or covered and reheated in its cooking juices in a 300° oven.

Notes

Leftover Idea: Lamb Sandwich. Layer hot, reheated slices of the roast lamb between thickly sliced focaccia and brush with a little more of the cooking juices. Top the lamb with your favorite pickles, close the sandwich and serve.

Serve With

Roasted vegetables.

Suggested Pairing

Dark, concentrated Syrah from Washington state.