



*Roasted Leg of Lamb  
Roasted Winter Vegetables, Baby Red Potatoes  
Pickled Cranberry Salsa Verde*

Nickel & Nickel State Ranch Cabernet Sauvignon, Yountville, Napa Valley

*by Executive Chef Trevor Eliason*

*Ingredients*

**Lamb:**

- 2 sprigs rosemary, chopped
- 4 large sage leaves, chopped
- ½ bunch parsley, chopped
- 1 tablespoon black pepper
- 1 tablespoon salt
- 1 lemon, juiced
- 4 tablespoons olive oil
- 1 leg of lamb, bone-in

**Winter Vegetables:**

- 1 head white cauliflower
- 1 head yellow or cheddar cauliflower
- 1 head purple cauliflower
- 1 head broccoli romanesco
- 1 tablespoon sherry vinegar
- Salt and pepper, to taste
- 4 tablespoons extra virgin olive oil

**Baby Red Potatoes:**

- 2 pounds baby red potatoes, quartered
- 2 tablespoons thyme, chopped
- 6 garlic cloves, lightly crushed in husk
- 3 tablespoons extra virgin olive oil
- Salt and pepper, to taste

**Pickled Cranberry Salsa Verde:**

- 2 cups water
- 1 cup sherry vinegar
- 4 tablespoons sugar
- 2 teaspoons salt
- ½ pound fresh cranberries
- ½ cup parsley, chopped
- 2 tablespoons chives, chopped
- ¼ cup shallots, minced
- 1 teaspoon lemon zest
- 1 cup extra virgin olive oil
- Salt and pepper, to taste

**METHOD**

You can marinate this leg of lamb overnight or for a few hours before you roast it. Place all herbs, seasoning and olive oil in a bowl and mix gently while adding the lemon juice. Rub the marinade generously all over the lamb, then wrap it several times in plastic wrap. Place in the refrigerator, then remove one hour prior to cooking to let the lamb to temper. This will allow the lamb to cook evenly.

On a hot grill, sear all sides of the lamb leg, then bring the temperature down to low, cover the grill so the lamb can roast slowly. After 45 minutes on low, check the internal temperature with a thermometer. When it reaches about 160°F remove the lamb from the heat and allow it to rest for 10 minutes. The lamb should be a nice, warm-pink medium inside, which I find is the most crowd-pleasing. Place the lamb on the cutting board and slice as thin as possible.

**Winter Vegetables:**

Preheat the oven to 400°F. Turn each cauliflower or romanesco head over, and with a small paring knife, trim away any green leaves or stalk. Then remove the florets from the head and rotate as you go. You may only need a half head of each vegetable to feed six people, depending on the size of each head. Once all the vegetables are trimmed, place them in a bowl. Season with sherry vinegar, salt and pepper and extra virgin olive oil and toss gently. Pour the seasoned vegetables onto a sheet pan and place in the oven. After about 10 minutes, the vegetables will start to caramelize. Stir once and continue to cook for 5 more minutes.

**Baby Red Potatoes:**

By keeping the cruciferous vegetables separate from the potatoes, ensure that everything will cook properly. Keep the oven at 400°F. Toss the quartered red potatoes with herbs, olive oil, salt, pepper and garlic cloves. Line a baking sheet with SILPAT® (this is a silicone cooking mat). Stir every five minutes, until the potatoes are golden brown and tender. After the potatoes have cooked, remove the garlic cloves.

**Pickled Cranberry Salsa Verde:**

This non-traditional salsa verde will add a seasonal and festive twist to your meal. Place water, sherry vinegar, sugar and salt in a sauce pan and bring to a boil. Pour the hot liquid over the cranberries and refrigerate overnight. Place the herbs, shallots, lemon zest and extra virgin olive oil in a bowl and gently stir. Remove the cranberries from the pickling liquid and add them to the herb mixture. Season with salt and pepper.

**To serve:**

Mix the winter vegetables and baby red potatoes together for a colorful presentation. Lay a few slices of lamb just off to the side of the vegetables and spoon the salsa verde over the lamb. Enjoy with a glass of Nickel & Nickel State Ranch Cabernet.

Serves 6