



ROASTED LEG OF LAMB WITH CHIMICHURRI, CRISPY POTATOES WITH CIPOLLINI ONIONS, BROCCOLINI & GARLIC

Enjoy with Hess Small Block Series Malbec

Ingredients – Leg of Lamb

- 1 ea. Leg of Lamb, boneless, excess fat and sinew removed (3 lbs)
- 1 Tbsp. Extra Virgin Olive Oil
- 2 Tbsp. Thyme, chopped
- 2 tsp. Lemon zest
- To taste Salt and Pepper

Ingredients – Chimichurri

- | | | | |
|-----------|------------------------------|---------|--------------------------|
| ¼ cup | Red wine vinegar | ¼ cup | extra virgin olive oil |
| ¾ cup | beef stock, reduced to ¼ cup | ½ cup | Italian parsley, chopped |
| 1 ½ Tbsp. | garlic, minced | 3 Tbsp. | shallots, minced |
| 2 Tbsp. | oregano, chopped | 1 tsp. | salt to taste |
| ¾ tsp | red chili flakes | ½ tsp. | sugar |
| ½ tsp. | lemon juice | | |

Ingredients - Potatoes with Cipollini Onions, Garlic, and Broccolini

- ¼ cup Olive Oil
- 1 hd. Garlic, peeled to individual cloves
- 1 ½ lbs. Yukon gold potatoes, baked, sliced ¼ " thick
- ½ lb. Cipollini onions, blanched and peeled
- 2 bu. Broccolini, stems trimmed, and blanched

Method for Lamb: Purchase a deboned leg of lamb. Season the lamb with salt and pepper – inside and out. Combine thyme and lemon zest with extra virgin olive oil. Spread mixture over interior. Tie with twine. Let sit for 20 minutes to overnight.

To cook: Heat a sauté pan over medium heat. Add 1 Tbsp. olive oil, then sear the lamb all over. Place in a 325° oven until 135° internal temperature. Remove from oven and let rest for 15 minutes in a warm place.

Method for Chimichurri: Combine all ingredients and let sit at room temp for 1 hour.

Method for Potatoes: Place the olive oil and garlic cloves in a small sauce pot. Heat over low and cook until the garlic cloves are golden brown and soft. Drain well, placing garlic on paper towels to remove excess oil. Reserve the oil.

Heat 1 oz. of the garlic oil in sauté pan over medium high heat. Add the peeled onions and sauté for several minutes until the onions are golden brown all over. Set aside.

Heat the 1 oz garlic oil in a sauté pan over medium high heat. Add the potatoes in a single layer, let cook for several minutes on each side until golden brown. Once the potatoes are browned, add the cooked onions, broccolini and garlic cloves. Toss to combine. Salt and pepper to taste.

To serve: Place a mound of the potato mixture slightly off center in the plate. Thinly slice the lamb – (¼ " thick slices max.) and place a few slices partially over potato mixture. Spoon 1 ½ oz. of Chimichurri over the lamb. Serve immediately. Yield: 6 portions

Recipe Created By Hess Executive Chef Chad Hendrickson