



MONTICELLO VINEYARDS

*Enjoy with Cabernet Franc*

## SLOW-ROASTED LAMB SHOULDER WITH ALMOND-MINT PESTO

Four 1½-pound lamb shoulder roasts, tied (have your butcher do this)  
Salt and freshly ground pepper  
3 ounces slivered almonds  
1 garlic clove, smashed  
2 cups mint leaves (*from one 3-ounce bunch*)

¼ cup freshly grated Parmigiano-Reggiano cheese  
¾ cup plus 2 tablespoons extra-virgin olive oil  
Lemon wedges, for serving  
Potato Puree, for serving

Season the lamb roasts generously with salt and pepper, wrap in plastic and refrigerate overnight. Bring the roasts to room temperature before cooking.

Preheat the oven to 325°. In a food processor, pulse the slivered almonds with the smashed garlic clove until finely chopped. Add the mint leaves, grated Parmigiano-Reggiano cheese and ¾ cup of the olive oil and process until smooth. Season the almond-mint pesto with salt.

In a large skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Add the lamb roasts and cook over high heat, turning, until they are browned all over, about 10 minutes total. Transfer the roasts to a large roasting pan and spread half of the almond-mint pesto all over them. Cover tightly with foil and roast for about 2 hours, until an instant-read thermometer inserted in the center of each roast registers 170°. Remove the foil, increase the oven temperature to 425° and roast for 30 minutes longer, until the meat is browned on top. Transfer the lamb roasts to a large cutting board and let rest for about 10 minutes.

Remove the strings and carve each roast into ½-inch-thick slices. Serve with the remaining almond-mint pesto, lemon wedges and the Potato Puree.

*Copied from Food & Wine Annual 2010*