

Lamb Cacciatore

Serves 8

- 2 ounces all purpose flour, for dredging
- 2 teaspoons sea salt, plus extra for seasoning
- 1 teaspoon freshly ground black pepper, plus extra for seasoning
- 3 pounds boneless lamb (shoulder or leg), cut into 2-in cubes
- ¼ cup olive oil
- 3 cloves of garlic, minced
- 1 tablespoon fresh rosemary leaves, finely chopped
- 3 fresh sage leaves, finely chopped
- 2 cups beef stock
- ¼ cup red wine vinegar
- 1.5 teaspoons anchovy paste

Preheat oven to 375 degrees.

Place the flour in a shallow dish and season with 2 teaspoons of salt and 1 teaspoon of pepper. Dredge the lamb in the seasoned flour, shaking off excess.

Heat a large casserole or Dutch oven over medium-high heat. Add the oil and heat through. Add the lamb and sear on all sides, then add the garlic, rosemary, and sage.

Remove any excess fat with a large spoon and discard. Return the pan to medium-high heat. Add the stock and vinegar and bring to a boil, scraping up any browned bits from the bottom of the pan. Cover and place in the preheated oven until the lamb is tender, about 1 ½ hours.

Mix the anchovy paste with ¼ cup of the braising liquid. Stir into the casserole. Taste and adjust seasoning if needed.

Serve with pasta, rice, or French bread.

Wine Pairing: Villa del Monte 2011 Syrah, Santa Clara Valley, Pasha Vineyard or 2010 Merlot Reserve, Carneros Moon Vineyards