



Slow Lamb with Baked Provencal Tomatoes

Recipe courtesy Laura Calder

Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 to 6 servings
Cook Time:	4 hr 0 min		



Ingredients

- For the lamb
- 1 (2-pound) lamb leg on the bone
- 3 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 1 cup white wine
- 1 head garlic, broken into unpeeled cloves
- 3 bay leaves
- 4 short sprigs fresh rosemary
- 1 large bunch fresh thyme sprigs
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- For the tomatoes
- 4 medium tomatoes
- Kosher salt and freshly ground black pepper
- 1 heaping tablespoon bread crumbs
- 1 heaping tablespoon chopped fresh parsley
- 1 clove garlic, minced
- Olive oil, for drizzling

Directions

For the lamb:

Preheat the oven to 300 degrees F.

Rub the lamb with about half the olive oil and season generously with salt, and pepper. In an oven-proof casserole just large enough to hold the lamb, brown the meat on all sides on the stovetop. Deglaze with the white wine. Lay the garlic and herbs on and around the lamb. Drizzle with the remaining oil. Bake in the oven for 4 hours, turning once at half time. Remove from the oven and serve from the casserole with the juices spooned over. This is nice served with baked tomatoes and sauteed potato slices.

For the tomatoes:

Heat the oven to 400 degrees F.

Cut the tomatoes in half at the waist. Lay them cut-side up in a baking dish, and season with salt, and pepper. Mix the bread crumbs, parsley, and garlic in a small bowl, and sprinkle evenly over the tops of the tomatoes, and then drizzle over a little olive oil. Bake the tomatoes until hot and slumping, about 20 minutes.

On a nice platter set the piece of lamb, line with the baked tomatoes, creating a glorious feast for the eyes in presentation.

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