

GRILLED BONELESS LAMB LEG WITH OLIVE SAUCE

Source: Chez Panisse Café Cookbook by Alice Waters

Prepared by: Joann Schwarberg , June , 2016

Serves: 4-6

3 pounds boneless leg of lamb, well-trimmed

Salt and pepper

Olive oil

3 garlic cloves, sliced

Some fresh thyme and rosemary sprigs

3 bay leaves, crumbled

Sauce

1 pound lean lamb trimmings or meaty bones

1 small carrot, peeled and chopped

1 small celery rib, chopped

½ cup white wine

2 quarts Basic Chicken Stock (page 206)

1 head garlic, separated into cloves, unpeeled

Bouquet garni: thyme, bay, and parsley

¼ cup rinsed, pitted, and roughly chopped oil-cured black olives

1 tablespoon capers, roughly chopped

3 or 4 salt-packed anchovy fillets, cleaned and chopped fine

Optional: lemon juice or vinegar

Season the lamb with salt and pepper, rub it with a good drizzle of olive oil, and press the garlic, thyme, rosemary, and bay into the flesh. Cover and refrigerate for several hours or overnight.

To make the sauce, heat 2 tablespoons of olive oil in a large heavy bottomed saucepan over medium heat. Add the lamb trimmings and cook them slowly until well browned. Remove the browned lamb and cook the carrot, celery, and onion in the same pan, adding a little olive oil if necessary. Cook the vegetables for about 10 minutes, stirring frequently with a wooden spoon to loosen the browned bits at the bottom of the pan. Return the browned lamb to the pan and add the white wine, stock, garlic cloves, and bouquet garni. Bring to a boil then reduce to a bare simmer, skimming away the gray foam and fat that rises to the surface. Simmer uncovered, for about 2 hours. Strain the sauce through a fine-mesh sieve into another saucepan and reduce over medium heat until 1 ½ to 2 cups remain.

Grill the lamb over medium coals, turning frequently. Depending upon the size of the roast, cooking time will range from 15-25 minutes. The internal temperature should register between

125 and 128 degrees Fahrenheit for lamb that is quite rosy but not too rare. Let the meat rest at least 10 minutes, loosely covered, before carving. Slice across the grain. Just before serving, stir the olives, capers, and anchovies into the sauce. Taste and adjust the seasoning. (A few drops of lemon juice or vinegar may be pleasant addition.) Spoon the warm olive sauce over the meat.

Cook's Notes:

