



*At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!*

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## SLOW-COOKED LAMB WITH MINT AND SPRING VEGETABLES

*Here's a nice spring dish of succulent lamb and the little root vegetables the French call primeurs, the first ones harvested for the season. The aromatic cherry character of Napa Cellars' lively Pinot Noir marries nicely with the mellow lamb, which is refreshed by touches of mint and garnished with bright green snow peas.*

Serves 4-6

### INGREDIENTS:

2 ½ lbs. boneless lamb (leg or shoulder), cut in 1 ½ inch pieces  
Sea salt, freshly ground black pepper  
2 cups finely chopped onion  
4-5 cloves garlic, peeled and thinly sliced  
1 Tablespoon flour  
1 Tablespoon tomato paste  
½ teaspoon thyme  
2 cups beef stock, preferably low salt  
2 1x2-inch pieces lemon zest (yellow part only)  
½ cup white wine  
2 Tablespoons EACH butter and olive oil  
4 Tablespoons chopped fresh mint  
3 cups EACH small carrots and turnips, peeled and cut in 2-inch pieces  
2 cups snow pea pods, strings removed

### INSTRUCTIONS:

Preheat oven to 325 degrees. Season lamb with salt and pepper. Heat a heavy skillet with equal amounts butter and oil (a teaspoon or so of each) and brown meat on all sides over medium-high heat (you will have to do this in multiple batches to allow room between pieces). Remove browned meat to a heavy casserole or braising dish. Add onions to skillet and stir to wilt for 2-3 minutes; add garlic and flour and stir 1 minute more. Whisk in tomato paste, beef stock and wine; pour over meat. Tuck pieces of lemon zest around the meat, cover tightly and braise in oven until meat is tender, 2-3 hours (depending on cut).

Simmer the carrots and turnips separately in salted water with a pinch of sugar added; use just enough water to cover and cook until barely tender. When meat is cooked, remove lemon zest and stir in 2 Tablespoons of the chopped mint; set aside and finish vegetables: Brown some of the remaining butter and quickly sauté carrots and turnips to heat through; remove them from pan, add some oil and increase heat to medium-high. Sauté the snow peas so they turn bright green, about 2 minutes; arrange around outside of warm plates or platter. Portion other vegetables in center of plates and spoon over the braised lamb. Sprinkle with remaining mint and serve with Napa Cellars Pinot Noir.