

Red Wine Lamb Shoulder



Enjoy this hearty lamb shoulder with the decadence of red wine.

Recipe supplied by Australian Lamb.

Ingredients

- 1 2/3 kg lamb shoulder
- 1 brown onion
- 3 cloves garlic
- 1/4 cup olive oil
- 2 tbsp rosemary leaves
- 2 tbsp thyme leaves
- 3/4 cup red wine
- 375 ml salt-reduced beef stock
- 500 g kipfler potatoes
- 1/4 savoy cabbage
- 2 tbsp currants
- 1/2 cup frozen peas
- 1/4 cup pecorino or parmesan cheese
- 1 tbsp white balsamic vinegar

1/4 cup mint leaves

Method:

1. Preheat the oven to 180°C (160° fan-forced).
2. Arrange the onion over the base of a large roasting pan and place lamb on top of onions. Using a small, sharp knife make incisions over lamb and press garlic into holes.
3. In a small bowl combine 1 tablespoon oil, rosemary and thyme. Drizzle marinade over lamb, season and pour wine and stock around the base. Cook lamb, uncovered, for 30 minutes.
4. Cover with foil and cook for a further 3-3 ½ hours or until meat is tender and falling off the bone, adding a little more stock during the cooking time, if necessary. Remove from oven and rest for 20 minutes.
5. Spread potatoes onto a baking tray, drizzle with 1 tablespoon oil, season and toss to coat. Add to oven when lamb has 45 minutes cook time remaining and cook for 40-45 minutes, or until golden and tender, turning halfway.
6. In a large bowl combine cabbage, currants, peas, pecorino, remaining oil, balsamic and mint. Season and toss to coat.
7. Serve lamb with onions, cabbage salad and potatoes. Drizzle with pan juices.