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A Chef's Banquet

ROASTED LAMB SHOULDER WITH BOURBON ROSEMARY GLAZE

— JASON WILSON

Serves 8

For the lamb shoulder

1 (5- to 6-pound) boneless lamb shoulder roast, tied and trussed

2 tablespoons kosher salt

1 tablespoon black pepper

2 tablespoons chopped fresh rosemary leaves

1 tablespoon chopped fresh sage leaves

1 teaspoon ground fennel

1 teaspoon ground coriander

1 tablespoon ground cumin

10 cloves garlic, smashed with the flat side of a knife

1 yellow onion, peeled and diced

For the glaze

1 cup good bourbon

1 inch fresh ginger, peeled and minced

Peel of 1 orange

2 cups apple cider

2 cups chicken stock

1 (4-inch) sprig rosemary

3 tablespoons whole butter

1. Place an oven rack on the lowest level and preheat oven to 180 degrees. Mix the salt, pepper, rosemary, sage, fennel, coriander and cumin together in a small bowl and rub evenly all over the roast. Tuck the smashed garlic into the roast. Place the onions on a half sheet or roasting pan; place the roast on a rack, set over the onions and roast 1 hour, 45 minutes. Remove from the oven and scrape the onions and any liquids into a separate saucepan for making the glaze. Allow the roast 15 minutes to cool.

2. To make the glaze: In a saucepan, simmer the bourbon, ginger and orange peel until the alcohol burns off and $\frac{1}{4}$ cup is remaining. Add the cider and repeat reduction until $\frac{1}{2}$ cup total liquid remains. Add the chicken stock and the rosemary and repeat reduction until $\frac{3}{4}$ cup of liquid remains. Remove the rosemary, reduce heat to low, then whisk in the butter.

3. Increase oven temperature to 450 degrees. Brush the roast with the glaze repeatedly so it's thoroughly covered. Return the roast to the oven and cook 35 to 40 minutes or until it reaches an internal temperature of 145 degrees for medium-rare. Remove from oven and rest 10 minutes. Reglaze the roast, slice and serve. ►



Chef Eric Donnelly makes merry with spicy black peppercorns and a sweet, tart cranberry chutney, preparing Peppercorn-Crusted Columbia River Sturgeon "La Grand Veneur" at his new Fremont seafood house, RockCreek.



Jason Wilson of Crush and Miller's Guild readies a lamb shoulder for roasting.



Roasted pork belly and "shrimpy goodness" rest on dreamy grits for a rich take on étouffée, courtesy of the Ronspies brothers, Dustin of Art of the Table, and Derek of Le Petit Cochon.