

## GRILLED LEG OF LAMB WITH MUSTARD COATING

1 LEG OF LAMB (6 TO 7 LBS) BONED  
4 CLOVES OF GARLIC  
 $\frac{3}{4}$  CUP OF WHOLE GRAIN MUSTARD  
FRESH THYME AND ROSEMARY  
LEMON  
 $\frac{1}{2}$  CUP OLIVE OIL

## FOR THE VEGETABLES

1 LB OF STRING BEANS  
FRESH BASIL

3 RED BELL PEPPERS  
2 CLOVES OF GARLIC  
1 RED ONION  
FRESH THYME  
SHERRY OR BANYULS VINEGAR

6 JAPANESE EGGPLANTS  
LEMON  
FRESH PARSLEY AND/OR CHIVES

HAVE YOUR BUTCHER BONE A LEG OF LAMB. YOU WILL HAVE ONE PIECE WITH A LARGE LOBE OF MEAT ON ONE SIDE AND A THINNER HALF ON THE OTHER. THAT'S FINE. IT WON'T COOK EVENLY, BUT IT WILL GIVE YOU A RANGE OF BLOOD RARE TO WELL DONE.

STRIP THE LEAVES OFF 2 ROSEMARY SPRIGS AND 8 SPRIGS OF THYME AND PUT IN A BLENDER OR FOOD MILL. ADD SALT, PEPPER AND 4 PEELED GARLIC CLOVES. PULSE A FEW TIMES TO PULVERIZE. SQUEEZE IN THE JUICE OF 1 LEMON. ADD THE MUSTARD. PULSE A FEW TIMES, THEN, WITH THE MOTOR RUNNING, ADD ABOUT  $\frac{1}{2}$  CUP OF OLIVE OIL IN A THIN STREAM UNTIL THE MIXTURE IS THICK LIKE MAYONNAISE.

PLACE THE LAMB ON A PLATE. USING YOUR HANDS, COAT THE LAMB ON BOTH SIDES WITH THE MUSTARD MIXTURE. COVER AND REFRIGERATE FOR AT LEAST SIX HOURS OR OVERNIGHT.

BEFORE YOU COOK THE LAMB, ALLOW AN HOUR TO RETURN IT TO ROOM TEMPERATURE.

THE LAMB CAN BE COOKED ON AN OUTDOOR GRILL OR BROILED IN THE OVEN.

GRILL OR BROIL 6 TO 8 MINUTES PER SIDE. THE LAMB IS DONE WHEN THE THICKEST LOBE OF MEAT SPRINGS BACK WHEN POKED OR WHEN YOU SEE THE FIRST DROPS OF BLOOD ON THE SURFACE OF THE MEAT. THE COATING WILL CHAR. I LOVE THAT BURNT CRUST, BUT IF YOU DON'T, WIPE OFF IT OFF BEFORE GRILLING.

## EGGPLANT

SLICE THE EGGPLANTS CROSSWISE IN 1/2 INCH PIECES. TOSS IN A COLANDER WITH SEA SALT AND ALLOW TO SIT FOR 15 MINUTES. RINSE WITH RUNNING WATER TO REMOVE SALT.

SPREAD THE EGGPLANT ROUNDS ON A KITCHEN TOWEL AND ROLL THE TOWEL TO DRY.

PREHEAT A CAST IRON PAN ON TOP OF THE STOVE. ADD 1/2 CUP OF OLIVE OIL. LAY IN THE EGGPLANT ROUNDS AND COOK ABOUT 3 MINUTES A SIDE OR UNTIL THEY ARE LIGHTLY BROWNED. DRAIN ON PAPER TOWELS.

SERVE WITH LEMON AND FRESH PARSLEY OR CHIVES

## STRING BEANS, PEPPERS AND ONIONS

CORE THE RED PEPPERS. SLICE INTO 1/2 INCH STRIPS.

HEAT 1/2 CUP OF OLIVE OIL IN A FRYING PAN. ADD THE PEPPERS AND COOK ON A LOW FLAME FOR ABOUT 20 MINUTES, TURNING FREQUENTLY, UNTIL THEY ARE SOFT.

MEANWHILE, PEEL AND SLICE THE ONION INTO 1/4 INCH ROUNDS. ADD TO THE PEPPERS 10 MINUTES INTO THE COOKING.

PEEL 2 GARLIC CLOVES AND SLICE THINLY. STRIP THE LEAVES FROM 4 SPRIGS OF THYME.

WHEN THE ONIONS AND PEPPERS ARE SOFT, ADD THE THYME LEAVES AND GARLIC. RAISE THE HEAT TO MEDIUM AND COOK TILL YOU SMELL THE GARLIC. IMMEDIATELY STIR IN 2 TBSPS OF VINEGAR. TURN OFF THE HEAT.

TRIM THE STRING BEANS. BRING A LARGE POT OF SALTED WATER TO A BOIL. BOIL THE BEANS FOR ABOUT 6 MINUTES OR UNTIL THEY ARE TENDER BUT STILL CRUNCHY.

DRAIN IN A COLANDER AND PLUNGE INTO ICE WATER. AS SOON AS THEY'VE COOLED, DRAIN IN THE COLANDER AND SPREAD ONTO A KITCHEN TOWEL. ROLL UP IN THE TOWEL AND LEAVE THEM AT ROOM TEMPERATURE TILL READY TO SERVE.

TOSS BEANS WITH PEPPERS AND ONIONS AND GARNISH WITH TORN STRIPS OF BASIL.

SLICE THE LAMB AND SERVE WITH VEGETABLES ON THE SIDE.

SERVES 8

JILL BERNHEIMER AT DOMAINE L.A. RECOMMENDS
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IT'S NOT MY NORMAL TENDENCY, BUT LET'S GO WITH A CHATEAUNEUF-DU-PAPE FOR THE LEG OF LAMB MATCH. I THINK SOMETHING TRADITIONAL AND NOT OVERLY EXTRACTED WILL DO THE TRICK, MY INSPIRATION FOR THE MATCH BEING THE BANYULS IN THE RECIPE - ALSO A GRENACHE-BASED WINE LIKE THE CHATEAUNEUF. THE 2011 TRADITION BOTTLING FROM PEGAU IS GREAT, A MIX OF GARRIGUE AND RIPE (BUT NOT OVERLY STEWED) DARK FRUIT. THE CLASSIC BUT NOT 100-POINT 2011 VINTAGE HAS MEANT A GREAT BREAK IN PRICING: LAST YEAR'S WAS \$90+ AND THIS YEAR THE PEGAU IS CLOSER TO \$50-\$55, A VERITABLE BARGAIN FOR ONE OF THE BEST WINES OF THE REGION.