

Stout-Braised Lamb Shanks

with Lemony Roasted Carrots and Potatoes

3 T olive oil
2 medium lamb shanks
Kosher or sea salt
Freshly ground black pepper
1 medium shallot, finely chopped
1 T and 1 t. fresh thyme
1/4 C Dijon mustard
1 T unbleached all-purpose flour
1 bottle Guinness stout
1 C water
Grated zest and juice of 1 lemon
1 lb. new potatoes, scrubbed and quartered
1 lb. carrots, peeled, trimmed, sliced in half crosswise,
then sliced in half lengthwise

In a large Dutch oven, heat 2 T olive oil over medium-high heat. Season lamb shanks with salt & pepper. Add to pan & sear each side until golden-brown, 5-7 min. each side. Remove shanks and set aside. Lower heat to medium. Add shallot and 1 T fresh thyme. Sauté until shallot is translucent, 1-2 min. Add mustard and stir well. Sprinkle flour over the mustard, then stir until all flour is absorbed. Slowly pour the stout into mustard-flour mixture, whisking to dissolve flour into liquid. Add 1 cup water.

Return shank to the pan & bring liquid to simmer. Cover & reduce heat to maintain gentle simmer. Turn shanks every 15 min., until lamb is falling off the bone, 1 1/2 hours. While shanks cook, prepare vegetables.

Preheat oven to 400°. In medium mixing bowl, combine 1 T olive oil and lemon juice and toss in potatoes and carrots. Add 1 t. fresh thyme. Season with salt and pepper. Arrange veggies in single layer on a lined, rimmed baking sheet. Roast, stirring occasionally, until they begin to brown and are easily pierced with a fork, 40-45 min.

To serve, defat the lamb cooking liquid, divide potatoes and carrots between 2 shallow bowls and top with shanks, drizzle with gravy and sprinkle with lemon zest. Serves 2 as main course.

Wine Pairings

Chateau D'Oupia 'Les Heretiques' *rich, red & black fruit*

E. Guigal Côtes du Rhone *great with heavier lamb dishes*

Frederic Mabileau 'Les Rouilleres' *fragrant & red cherry*

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Herb-Roasted Spring Chicken

Beau Vestal, New Rivers

CHICKEN
3 T unsalted butter, softened
2 cloves garlic
1 T ea. fresh mint, parsley, thyme leaves
Grated zest & juice 1 lemon
Kosher or sea salt
Freshly ground black pepper
1 (4lb) free-range chicken

VEGETABLES
1 lb. parsnips, peeled & cut into 2-in pieces
1 lb. beets, peeled & cut into 2-in pieces
1 lb. carrots, peeled & cut into 2-in pieces
1 lb. small fingerling potatoes, washed
Extra-virgin olive oil

BUTTERY ONION AU JUS
2 C homemade/unsalted chicken broth
1/2 C green onions, washed & chopped
2 C shelled English peas
4 T unsalted butter, room temperature
juice of 1 lemon

In a food processor, blend butter, garlic, herbs, lemon juice and zest, 1/2 t. salt and 1/2 t. pepper into thick paste. Rub liberally all over chicken, inside and out. Season liberally with salt and pepper. Tie legs with butcher's twine. Let sit for 30 minutes to 1 hour. Preheat oven to 350°.

Toss root vegetables in olive oil to coat, salt & pepper to taste, and arrange in single layer in a heavy roasting pan. Place chicken on top of vegetables. Roast for 50-60 minutes. Raise heat to 425° and roast 6-8 minutes to get skin golden and crisp. Chicken should register 165° with instant read thermometer inserted between thigh and breast.

Remove pan from oven & transfer bird and veggies to large sheet tray and tent with foil to rest and keep warm. Remove excess fat from roasting pan and put over burner at medium heat. Add chicken broth and scrape up brown bits. Reduce by half. Add green onions and peas and whisk in butter 1 tablespoon at a time. Season with salt, pepper and lemon juice to taste. Carve chicken and serve with roasted veggies and spring onion jus. Serves 4-6 as a main course.

Wine Pairings

Matua Pinot Noir *soft and luscious*

William Hill Chardonnay *fresh and well-balanced*

K Vinters Viognier *savory and rich*

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Roasted Garlic Ricotta, Ramp & Wild Mushroom Flatbread

DOUGH
1 1/4 cups warm water
1 tablespoon honey or agave nectar
1 package dry yeast
Extra-virgin olive oil
Kosher or sea salt
1/4 cup milk
4 cups sifted all-purpose flour; plus more for dusting

ROASTED GARLIC RICOTTA
1 head garlic
Extra-virgin olive oil
Freshly ground black pepper
1 cup Narragansett Creamery ricotta cheese

RAMPS AND WILD MUSHROOMS
1-2 bunches ramps (or substitute escarole, spinach, dandelion greens or turnip greens)
4 cups hen of the woods or oyster mushrooms, roughly chopped
Freshly chopped rosemary (optional garnish)
Red pepper flakes (optional garnish)

In a large bowl, mix honey, warm water, & yeast. Let sit until bubbly and frothy (5-10 min.). Stir in 1 T. olive oil, 2 t. salt, milk & 3 C flour. Turn mixture out on a floured board and knead approximately 5 min. while incorporating remaining 1 C flour. Form dough into a ball, brush with olive oil and place in a large bowl covered with a warm, damp towel. Let rest in a warm place, 1 hour. Once doubled in size, punch down & divide dough in half for two flatbreads. Preheat oven to 350°.

Lightly coat garlic head with olive oil and sprinkle with salt. Bake in a small dish covered with foil until cloves are soft and golden brown, 1 hour. Separate cloves from skin & mash cloves to form a paste. Stir into ricotta & 1 t. olive oil. Season to taste.

Wash ramps and separate bulbs from leaves. Sauté bulbs and mushrooms in 1 t. olive oil over medium-high heat until bulbs are slightly tender and mushrooms are browned. Remove & keep warm. In the same pan, sauté ramp leaves in 1 t. olive oil until tender and wilted. Toss with mushrooms and bulbs. Season to taste.

Preheat oven to 500° and preheat a pizza stone or large sheet pan until hot. On a floured surface roll out half the dough. Transfer to preheated pan and bake until just firm. Spread ramps and mushrooms on dough with spoonfuls of ricotta and optional garnish. Return to oven and bake until the ricotta is soft and slightly browned. Drizzle with olive oil. Repeat. Serves 6.

Wine Pairings

Burgans Albarino *tropical fruit & lemon zest*

'La Caprice de Clementine' *light berry & herb flavors*

Anton Bauer 'Gmork' *crisp, light & mineral*

Grüner Veltliner

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