

FOXWOODS FOOD & WINE FESTIVAL

FRANK McCLELLAND

RIOJA-ROASTED LAMB WITH CHICKPEAS, BLACK OLIVES, AND ESCAROLE

Serves 4

INGREDIENTS:

2 tsp. dried oregano
1 tsp. dried thyme
1 tsp. piment d'Espelette or ground sweet pimiento pepper
2 tsp. garlic powder
3 lamb shanks (about 2 lbs. total)
4 slices smoked bacon, chopped
2 yellow onions, diced
5 garlic cloves, minced
2 carrots, peeled and diced
3 celery stalks, peeled and diced
1 bottle Rioja wine
1 qt. chicken broth
2 sprigs fresh thyme
1 bay leaf

INGREDIENTS:

1 sprig fresh oregano
1 cup dried chickpeas, soaked overnight
1 cup kalamata olives, pitted and chopped
1 head escarole, chopped
2 red peppers, roasted
Salt and freshly ground black pepper, to taste

DIRECTIONS:

Combine dried oregano, dried thyme, piment d'Espelette, and garlic powder in large bowl. Place lamb shanks in bowl and rub evenly with spice mixture. Cover and refrigerate for at least 2 hours and up to overnight. Remove shanks from refrigerator at least 1 hour before cooking. Preheat oven to 350° F. Place large ovenproof skillet over medium heat. Add

DIRECTIONS:

bacon and cook until fat has rendered, about 5 minutes. Turn heat up to medium-high and add shanks. Sear until golden brown on all sides, about 3 minutes per side. Reduce heat to medium, add onions, and cook until translucent, about 3 minutes. Add garlic and cook for 2 minutes. Add carrots and celery, cover, and cook for 10 minutes. Uncover, add wine, and bring to simmer. Add broth, fresh thyme, bay leaf, and fresh oregano and bring to simmer. Cover and roast lamb in oven for 1 hour. Remove from oven, add chickpeas, and return to oven for 30 more minutes. Remove from oven and stir in olives, escarole, and red peppers.

TO SERVE:

Season to taste with salt and pepper before serving.