

Daube d'Agneau Provençale

Lamb daube was my contribution to the potluck at the Homewine Kline event in Temecula. This was adapted from my family's Auvergnaise daube recipe served at a Winemakers' Dinner in San Clemente, Feb 3rd 2007. *Warren Vidrine (OCWS Member)*.

Serves 8-12

5 lb leg of lamb, outer fat trimmed, cut in 2" to 3" chunks
2 T olive oil
2 T goose fat
3 large yellow onions, cut in sixteenths
3 T flour
1 bottle dry *Bandol*-type rosé
2+ lbs chopped tomatoes
12 cloves garlic, lightly crushed
peelings from 2 oranges (use an ordinary carrot peeler)
2 T *herbes de Provence*
bouquet garni, (10 parsley sprigs, 2 thyme, 2 lemon leaves, 2 bay)
salt and pepper
6 medium-small turnips, peeled and quartered
12 peeled 1" pearl onions
12 artichoke hearts
1½ cups pitted *Kalamata* olives (presoaked if too salty)

Brown lamb and bones for several minutes on a hot grill (allow some flameups).

Wilt onions in oil/fat, mix in flour, sauté until golden brown.

Put meat, bones, onions, wine, tomatoes, garlic, orange rind, herbs, and bouquet in roasting pot, bring almost to boil, add salt and pepper lightly to taste, then simmer covered 1 hour (best to simmer at around 180-190°F).

Remove bones, skim off oil, add turnips and pearl onions, simmer 50 minutes. Take off cover as necessary to reduce liquid. Adjust seasonings. At this point, daube may be refrigerated for a few days if necessary.

Discard bouquet, optionally discard orange peelings, skim oil off, bring back to a simmer, add artichokes and olives, simmer 10 minutes.