



Cooking time: 45 mins active, 2-3 hours inactive
serves 8 as a main course

1 4-5 lb boneless lamb leg or shoulder
1 and 1/2 cup of french green lentils
8-10 shallots
1 large carrot, 1 medium onion, and 2 ribs of celery, diced for a mirepoix
3 cloves of garlic
2-3 sprigs of rosemary
1 cup of white wine
2 quarts of chicken, beef, or vegetable stock, depending on your preference and what you have around
Salt and freshly ground black pepper

Lamb Braised with Rosemary, Shallots, and Lentils

Salt the lamb shoulder and let sit uncovered in the fridge overnight.

Peel and slice the garlic into 3-4 pieces and break the rosemary into small sprigs. Slash deep pockets within and all around the leg, making about 12 cuts total, roughly 1/2 inch wide and 1 inch deep. Using your hands, grab a sprig of rosemary and a garlic sliver to push into each pocket.

Sear the lamb on each side, starting with its fattiest end until golden brown (around 5-6 minutes on each side). Remove the lamb from your Dutch oven, add shallots, and cook until golden brown. Scoop out and place beside the lamb. Add onion, carrot, celery, and a pinch or two of salt, and cook until softened, about 10 minutes.

Add wine and simmer to reduce. Add the lamb and shallots back to the Dutch oven, along with their juices and 2 quarts of stock so that the lamb is about 1/2 way immersed. Simmer for about 2-3 hours, rotating the lamb every 45 minutes.

Meanwhile, bring roughly 3 cups of water or stock to a simmer, along with the lentils, and cook until just about tender, roughly 20 minutes. Take off the heat and set it to the side.

Once the lamb is just about done (tender to start to break apart with a fork) Add your lentils and let cook until soft while they soak

up a bit of juice from the slow-roasted lamb, rosemary, and shallots.

Serve alongside some crusty bread and a simple salad.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)