

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Serbian Lamb Recipe for Uskrs

BY CHEF MARTY SLAVIN

### Ingredients

5 lbs. leg of lamb  
(boneless or bone in)

3 cloves of garlic,  
peeled and sliced  
into wedges

½ lemon

½ cup dry white wine  
(we will use Bouchaine  
Vineyards Pinot Blanc)

½ cup chopped fresh parsley

Raw potato wedges

### Directions

Preheat oven to 350°F.

Liberally salt all surfaces of the lamb leg and sprinkle with pepper. Poke holes in lamb and put wedges of garlic into the holes. Cut 3 or 4 small pockets in lamb fat with tip of a paring knife and insert some of the garlic. Cut lemon half in quarters and squeeze juice over the lamb, rubbing it in well.

Set lamb in a shallow roasting pan and pour wine over the lamb. Sprinkle with parsley. Roast uncovered for 30 minutes, basting a few times with liquid in pan. Cover pan with aluminum foil and reduce heat to 300°F. Roast approximately another 2 hours, or until a quick read thermometer reads 120°F for medium-rare. Occasionally baste with pan juices and add a little water if pan becomes dry. Remove foil during last half hour to brown meat.

One hour before lamb is done (approximately 1 hour into cooking time) add potato wedges to pan, tossing them in oil before adding into pan.

Let roast rest for 15 minutes before slicing for service.

Serve with potatoes.



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