

Chef from the Hood Recipes



Chef:
Chef Dan Berman, Pacific Market's Culinary Director



Spring Lamb with Pacific Market's favorite Lamb Marinade!

Broil or BBQ your marinated lamb, fat side up 10 minutes, 4" from heat. Turn, baste with drippings, broil 10 minutes more. If using oven broiler, finish meat in a 425° oven for 10-15 more minutes. Or raise grill & continue basting until crusty yet pink & juicy inside! We will tumble your spring lamb in our favorite marinade at no extra charge.

To Prepare Marinade:

- 3/4 cup olive or vegetable oil (Asti Olive Oil)
- 1/4 cup red wine vinegar
- 1 medium onion chopped
- 4 to 6 cloves garlic peeled & bruised
- 1 tablespoon Dijon mustard (Maille Dijon)
- 1/2 teaspoon each of crumbled dried oregano & basil
(or 1-2 tablespoons fresh basil with dried oregano)
- 2 bay leaves crushed (Morton & Bassett spices)
- 2 teaspoons sea salt (Sea Star)
- 1/4 teaspoon fresh ground black pepper

Place meat & marinade in a large Ziplock.

Keep refrigerated (1 to 2 days),

flip bag around occasionally. Roast with marinade, or use it to brush meat as it barbeques.

See cooking info above.

Wine suggestion:

Pacific Palate Paradiso made for us by local vintners Bob Keebler and Joe Ramazzotti has the depth and richness to stand up to this roast and a great fruit finish that will please everyone! Happy Holidays to all!

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