

Lamb Ragout

by Co-owner Butch Milbrandt



- 1 lb boneless lamb
- 1 tbsp butter
- 1 tbsp olive oil
- 5 garlic cloves, crushed
- 2 tsp finely minced rosemary needles
- 1/2 cup Cabernet Sauvignon
- 14 oz beef broth
- 3 tbsp tomato paste
- 4 Roma tomatoes, seeded & chopped
- 1/4 cup kalamata olives, chopped
- 1 tbsp fresh parsley

***This recipe is made using raw lamb. It can be made with leftover leg of lamb, chopped into one-inch cubes, which is my preferred method. If using leftover meat, omit browning the meat. Just put all ingredients in a heavy pot and simmer for an hour.**

Heat oil and butter. Add lamb in small amounts to brown.
Add garlic and rosemary, cook for one minute.
Add wine and stir, mix in beef broth and tomato paste.
Reduce heat, cover and simmer for 1 hour.
Remove cover, increase heat to medium high and cook until sauce begins to thicken.
Add tomatoes and olives and cook 5 minutes.
Stir in parsley and serve over a bed of noodles or rice.

Pairs well with Milbrandt Vineyards 2008 Traditions Cabernet Sauvignon.

Words from the Winemaker

It is dark, harmonious and complex with black cherry, plum, cassis, vanilla, spicy oak, chocolate, dried herbs and a whiff of mint.

-Gordon Hill, Winemaker

