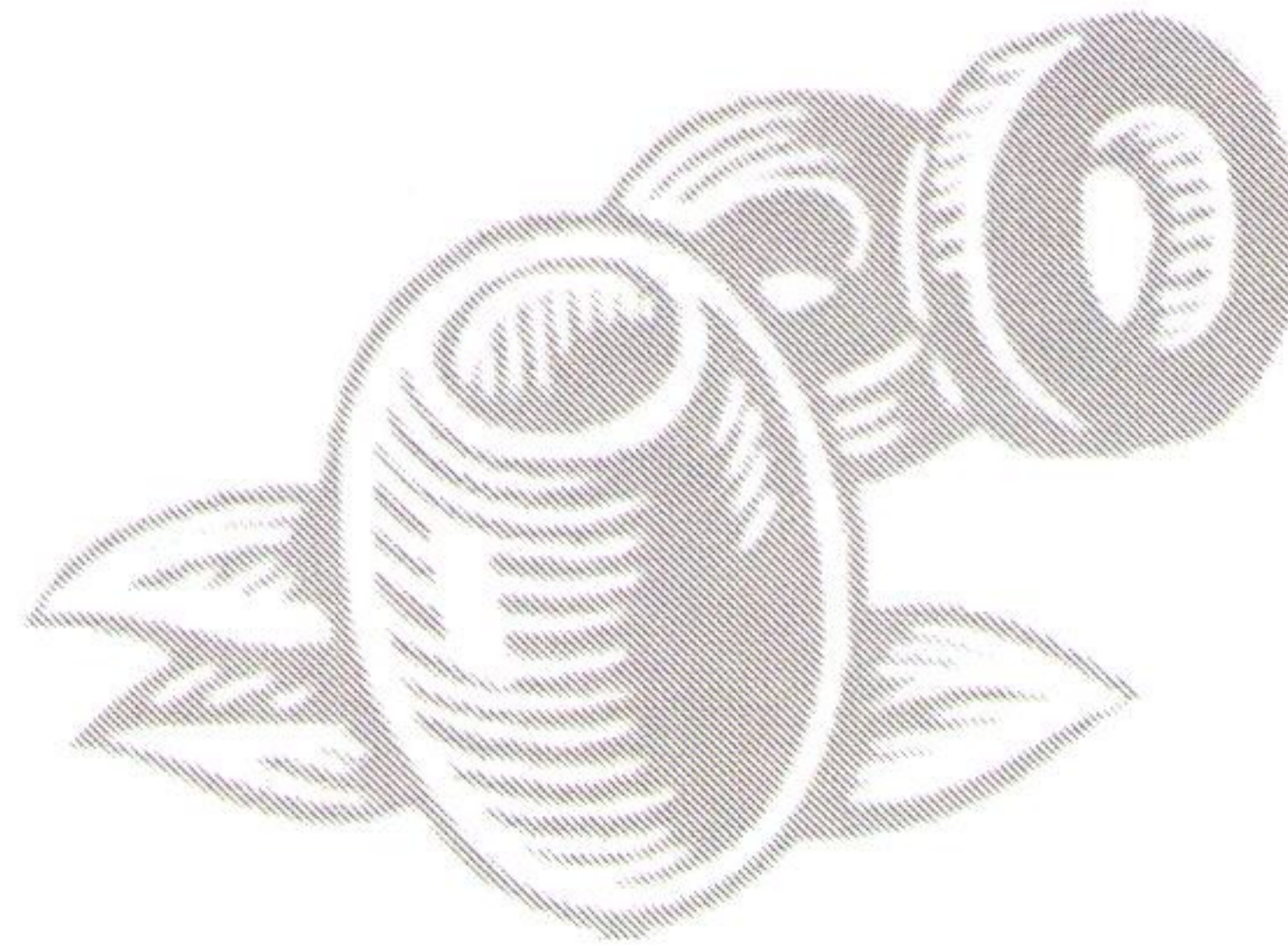


ROASTED LAMB WITH Olives & MERITAGE

We are lucky enough that so many amazing restaurants around the country serve our wines, and one of our favorites is Fork Restaurant in Philadelphia, with Chef Eli Kulp. They are big supporters of Ravines and we participate in many wine dinners there. His roasted lamb and eggplant dish was named one of the Best Restaurant Dishes of the year in Food & Wine Magazine.

Another favorite chef of ours, Sara Jenkins, who wrote the cookbook Olives & Oranges, has another similar recipe that we simply adore and know that you will too, paired with our Meritage blend.

- 1 ¼ cup pitted Gaeta olives
- 2 garlic cloves
- 3 large fresh rosemary sprigs, leaves only
- 2 large fresh oregano sprigs, leaves only
- 1 3-4lb butterflied leg of lamb
- coarse salt and freshly ground pepper
- 2 TSP EVOO



Heat oven to 375°F. Finely chop 1st four ingredients. Using a sharp pairing knife, make 10 small slits, about ½ inch deep, all over outside of lamb, and insert some herb mixture into each one. Spread left over herb mixture over inside of leg. Roll up and tie with kitchen twine. Season with S&P. Heat oil in a large cast iron or other heavy proof skillet, add lamb and sear on all sides, about 4 min per side. Roast to 155°F, about one hour. Let rest for 10 minutes before slicing.