

GLAZED LAMB

with POMEGRANATE MOLASSES

(A DISH BY TARA KHATTAR)

Come along with me and learn the recipe of my slow cooked lamb, perfect for Holiday dinners and any home gathering parties. This dish is colorful with roasted veggies and extra juicy thanks to the amazing Cortas Pomegranate molasses glaze. Serve it with warm tacos, fresh lime and shishito peppers and enjoy its exquisite flavors.

◆ INGREDIENTS

1 leg of lamb
 Garlic powder
 3 carrots
 1 onion
 1 cup chopped celery
 2 oranges
 Aromatic herbs: sage, rosemary and thyme
 Cortas olive oil
 ¼ cup apple cider vinegar
 1 cup orange juice
 1½ cup of water
 Salt & pepper to taste

FOR THE GLAZE:

¼ cup pomegranate molasses
 Juice of 1 orange



◆ METHOD

Tie up the leg of lamb and salt it on both sides, sprinkle with garlic powder.
 Chop up the carrots, onion, celery and oranges.
 Brown the meat skin side down in olive oil in a well heated oven pot.
 Add the chopped vegetables, the aromatic herbs, the apple cider vinegar, orange juice and water.
 Cover and cook in the oven at 450 degrees F for 30-45 mns, then lower temperature to 250 degrees F and cook for 6 hours.
 Bring out of the oven and place in a cast iron skillet.
 Glaze with half the mixed pomegranate molasses and orange juice and put back in the oven for 10mns (repeat this step one more time).
 Serve with chichito peppers, radishes, scallions and sprinkle with fresh pomegranates, mint, orange zest and mountain salt.