

The background of the cover is a photograph of a woman, Julia Reed, standing in a courtyard. She is wearing a dark blue button-down shirt and light-colored trousers, holding a long piece of bread. To her left is a dining table with a blue and white striped tablecloth, set with plates of food, glasses, and a white pot. The courtyard is filled with lush green plants and vines hanging from above. The building has green-painted wooden doors and shutters.

Julia Reed's New Orleans

Food, Fun, and Field Trips for Letting the Good Times Roll

Photography by
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RIZZOLI
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Slow-Roasted Lamb Shoulder with Honey & Herbs

Serves 6 to 8

I have loved lamb since I was a tiny child and my grandmother's cook made a lovingly caramelized leg that was my favorite dinner. That memory and the memory of a long-ago Sunday lunch in London inspired this roasted lamb shoulder. At the lunch, a dear friend's Australian beau served us a leg that had been glazed with honey in his very swell Chelsea town house, and I remember being surprised and then delighted by the unexpected combo. Here, I use a lamb shoulder. (It's not always easy to find, but D'Artagnan

1 bunch fresh thyme
One 6-pound bone-in
lamb shoulder
8 tablespoons (1 stick) butter
½ cup honey
Juice of 1 lemon
(save the juiced halves)
6 cloves garlic, crushed
1 tablespoon kosher salt
1 tablespoon Lea & Perrins
Worcestershire sauce
1 teaspoon Tabasco sauce
2 tablespoons finely chopped
tarragon leaves
2 tablespoons finely chopped
mint leaves
Freshly ground black pepper to
taste
Chicken stock or white wine
(enough to fill your pan by
1 ½ inches)

will ship you one overnight; see Sources on pages 218–19.) I love how the cut's generous intramuscular fat mixes with the sweet/tart marinade to make the same caramelized meat of my youth. The shoulder is also a forgiving cut, made for slow roasting or braising and almost impossible to overcook. Also, while I know lamb and rosemary go hand in hand, I decided to make use of thyme and some soft herbs instead. If you are a rosemary lover, by all means substitute it for the thyme—just be sure to chop the leaves before adding them to the butter marinade.

Preheat the oven to 475°F.

Pull enough leaves off the thyme sprigs to make 3 teaspoons and spread the remaining sprigs in the bottom of a heavy roasting pan. Dry the lamb well and score the top layer of fat in a crisscross pattern with a sharp knife.

Melt the butter in a saucepan over medium heat and add the honey, stirring until it is well incorporated. Add the lemon juice, garlic, salt, Worcestershire sauce, Tabasco, thyme leaves, tarragon, and mint. Stir and remove from heat.

Rub the marinade all over the lamb on both sides. Cut the spent lemon halves in half again and toss them on top of the thyme branches in the roasting pan. Place the lamb on top, fat side up, and season with black pepper. Cover with foil and place in the oven. Immediately turn the temperature down to 325°F.

Roast for 2 hours, then remove the pan from the oven, and pour in enough stock or wine to fill the pan by 1 ½ inches. Scrape some of the drippings from the bottom of the pan. Leave the pan uncovered and roast until the lamb is brown and crispy on top, about 30 additional minutes.

