

Jole
Roasted lamb leg
Creamy polenta & blackberry thyme jam
2005 Showket, Cabernet Sauvignon

1.5lb leg of lamb boned and butterflied
1 cup evoo
10 garlic cloves
1 lemon chopped
1 sprig rosemary chopped
2 cups dry white wine
½ bunch chopped parsley

Combine ingredients and marinate lamb over night. Remove lamb from marinade season with salt and pepper roast at 375 for 45 minutes turn down to 325 for another 30 minutes and let rest. It should be about 135 degrees in the thickest part.

For the polenta:

1 cup corn meal
2 cups water
2 cups milk
½ cup grated parmesan

Bring liquid to simmer whisk in the cornmeal lower heat and stir polenta about 10-12 minutes until completely smooth fold in parmesan and a pat of butter

Blackberry thyme jam

2 cups berries
3 sprigs thyme picked and chopped
1 red onion minced
1 cup sugar
½ cup water
1 lemon juiced

Sautee onion until tender, add sugar and water to dissolve fold in berries and thyme let simmer until berries start to break up remove from heat add lemon and a good crack of pepper.