

From the
Left Bank
kitchen

BRAISED LAMB CHEEKS

INGREDIENTS:

- 3 lbs lamb cheeks
- 1 yellow onion, sliced, plus 1 more for cabbage prep
- 2 carrots, peeled and cut coarsely
- 10 garlic cloves, peeled, whole
- 4 cups vegetable stock
- 4 cups diced tomato in pureé
- 18 fingerling potatoes
- 1 Napa cabbage, chopped
- 6 strips bacon, cut in small pieces
- 2 fresh bay leaves
- 4 sprigs fresh thyme

DIRECTIONS:

Brown the cheeks on high heat. Save in separate oven proof dish. When all the cheeks are seared, turn the heat down and cook the onions, carrots, and garlic, then add the tomatoes. Deglaze with the white wine. Bring to a boil and burn off the alcohol. Add the vegetable stock and fresh herbs. Make sure to season well. Bring to a boil and pour on top of the cheeks in the oven proof dish. They will require about 2 hours in the oven.

Before the cheeks is ready, toss the washed potatoes with olive oil, salt, and pepper and roast about 25 minutes at 350 degrees.

While this is going, brown the bacon in a pan. When getting crispy, add the remainder of the yellow onions, lower the heat, and cook them well. Add the carrots and cook at low heat till almost tender. Add the cabbage and remove from heat when the cabbage is done. No need to overcook it.

You can serve the dish in 3 separate plates or you can combine the ingredients together and enjoy it.