



LARK CREEK® RESTAURANT GROUP

**Colorado Lamb and Apricot Stew**

**For rub:**

4 branches of chopped rosemary leaves  
8 cloves garlic  
3T salt  
10 anchovy filets  
3T olive oil

**For stew:**

1 bone-in lamb leg  
3T olive oil  
10 cloves sliced garlic  
¼ t red chili flakes  
4 branches chopped rosemary leaves  
3 ea – large yellow onions – diced  
2 bottles red wine – Italian red varietals are most appropriate  
Bay leaf – fresh if available  
15 ea fresh apricots – pitted and halved

Puree mixture of salt, rosemary, garlic, anchovies and olive oil. Prick leg of lamb all over with thin pointy knife, and rub marinade into it. Preheat oven to 350, and when ready roast the lamb on a wire rack for 1½ hours. Let sit until cool.

Carve all meat off the bones, and dice into ¾" cubes.

Heat olive oil in a brazier and add cubed lamb. Turn up heat, and lightly brown the cubes of meat. Add sliced garlic, and chilis, and continue cooking until also browned. Add rosemary and diced onion and cook together for a further five minutes. Add two bottles of red wine and reduce by 2/3<sup>rd</sup>. Add hot water to barely cover and one bay leaf. Bring stew to a boil, and add apricot halves. Place whole brazier in 275-degree oven for 2 hours or until lamb cubes are tender. Apricots will have almost disintegrated, and have thickened the jus.

Serve with coarse polenta, and young turnips.

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*From Culinary Director Adrian Hoffman and Co-Founder Bradley Ogden,  
Lark Creek Restaurant Group*